

T H E
UNIVERSAL COOK
O R,
LADY'S COMPLETE ASSISTANT.

CONTAINING

EVERY THING that is VALUABLE in every Book of the Kind hitherto published, together with great Variety of ORIGINAL RECEIPTS, of the Author's own Composition, and others communicated to him by his Friends who are celebrated in the CULINARY ART.

The Whole forming

A PERFECT AND COMPLETE SYSTEM OF COOKERY, and will be found, upon Perusal, to be superior to any of those Books of Cookery, which are sold at double the Price.

Near EIGHT HUNDRED of very valuable Receipts to be found in this Book, under the following Heads viz.

PUDDINGS,	CREAMS,	BROTHS,
PIES,	CAKES,	PICKLING,
TARTS,	RAGOES,	CONSERVING,
CUSTARDS,	FRICASEYS,	PRESERVING,
PASTIES,	SOUPS,	&c.

Together with Directions for ROASTING and BOILING; also the complete ART of CLEAR-STARCHING, &c.

The Plan of the Author has been, to render this Performance as useful as possible, by affixing a moderate Price to it, and by making Use of a fine small Type, to bring a large Quantity of Matter into a narrow Compass, a Circumstance which, at the same Time, makes it more portable and convenient.

By JOHN TOWNSHEND,
Late Master of the Greyhound Tavern, Greerwich, and
Cook to his Grace the Duke of Manchester.

L O N D O N :

Printed for S. BLADON, at No. 28. in Paternoster-Row,
MDCCLXXIII.

C.F.

1607/2513.



P R E F A C E.

TH E R E being already so many books extant upon this subject, another may be thought superfluous; but, I flatter myself that, upon a careful perusal, every person of candour will allow, that this performance is, in many respects, superior to any thing of the kind that has hitherto appeared. The Author acknowledges that he has been indebted to several of his friends for many valuable receipts with which this collection is enriched; but at the same time he can without vanity declare, that there are a considerable number that have never appeared in print, many of which are entirely his own composition; these have given great satisfaction to the many noble personages whom he has had the honour to serve in the capacity of a cook. He thinks he may without ostentation declare, that almost every other book of cookery held in estimation by the public, is greatly inferior to his, though almost double the price. His plan

P R E F A C E.

plan has been to render his performance as general as possible, by affixing a moderate price to it, and by making use of a fine small type, to bring a large quantity of matter into a narrow compass; a circumstance which, at the same time, makes it more portable and convenient. He has, in short, exerted his utmost abilities to merit the approbation of the public, and shall think himself happy if his labours shall be thought worthy of it.

November, 1772.

JOHN TOWNSHEND.

T H E



THE C O N T E N T S.

CHAP. I.

Of Fish.

REMARKS on dressing
Fish Page 1

To boil a Carp 2

To roast Carp *ib.*

To stew Carp à la Royale *ib.*

To stew Carps *ib.*

Entry of a broiled Carp 3

To dress Carp à la Daube *ib.*

How to stew Carp in the
most approved Taste *ib.*

How to fry Carp 4

To stew Carp or Tench *ib.*

To roast Tench 5

To soufe Tench *ib.*

How to boil Tench *ib.*

How to fry Lampreys 6

How to roast or bake a Cod's
Head *ib.*

How to boil a Cod's Head
ib.

How to stew Cod 7

To dress a salt Cod *ib.*

To make Egg Sauce for a
salt Cod *ib.*

To broil Cod-Sounds *ib.*

To pickle Salmon the New-
castle way 7

Another way to pickle Sal-
mon 8

How to broil Salmon *ib.*

To dress a Tail-piece of Sal-
mon in Casserole 9

To roast a Salmon whole *ib.*

To stew Salmon 10

To fry Salmon *ib.*

To marinate Salmon to be
eaten either hot or cold 11

To make Oyster-Sauce for
broiled Fish *ib.*

How to dress little Fish *ib.*

How to boil Weavers 12

To boil a Turbot *ib.*

A Turbot au Court Boillon
ib.

To soufe a Turbot 13

To stew a Turbot *ib.*

To dress Eels with brown
Sauce *ib.*

To dress Eels with white
Sauce *ib.*

To fry Eels 14

Eels à la Daube *ib.*

To stew Eels *ib.*

To hash Eels *ib.*

C O N T E N T S.

To collar Eels	Page 15	To fry Roaches	25
To spitchcock Eels	<i>ib.</i>	To boil Roaches	<i>ib.</i>
To dress Barbels au Court		To boil Shads.	26
Boillon	<i>ib.</i>	To dress Smelts au Court	
To stew Barbels	16	Bouillon	<i>ib.</i>
How to broil Herrings	<i>ib.</i>	To fry Smelts	<i>ib.</i>
How to fry Herrings	<i>ib.</i>	To stew Smelts	<i>ib.</i>
To broil Mulletts	<i>ib.</i>	To broil Weavers.	<i>ib.</i>
To boil Mulletts	<i>ib.</i>	To stew gudgeons	27
To fry Mulletts	17	To dress Mackarel	<i>ib.</i>
Pike au Swimmier	<i>ib.</i>	To broil Mackarel	<i>ib.</i>
Another Way to dress a Pike	<i>ib.</i>	To pickle Mackarel	28
To fouse a Pike	18	To fry Maids	<i>ib.</i>
To boil a Pike	<i>ib.</i>	To fry Whittings	<i>ib.</i>
To boil a Pike the French		Whittings the Dutch way	29
Fashion	<i>ib.</i>	To pickle Smelts to exceed	
To roast a Pike	<i>ib.</i>	Anchovies	<i>ib.</i>
To crimp Scate	19	To fry Muscles	<i>ib.</i>
To marinate Soles	<i>ib.</i>	To stew Muscles	<i>ib.</i>
To boil Soles	<i>ib.</i>	To stew Cockles	30
To dress Soles in Frigandoes	<i>ib.</i>	To broil Pilchards	<i>ib.</i>
To fry Soals	20	To dress Crawfish	<i>ib.</i>
To stew Soals	<i>ib.</i>	To stew Prawns	<i>ib.</i>
To stew Flounders	<i>ib.</i>	To butter Shrimps	31
To roast Lobsters	21	To scollop Oysters	<i>ib.</i>
To butter Lobsters	<i>ib.</i>	To stew Oysters	<i>ib.</i>
To marinate Lobsters	<i>ib.</i>	To broil Oysters	<i>ib.</i>
To stew Lobsters	22	To farce Oysters	32
To make a fine dish of Lob-		To pickle Oysters	<i>ib.</i>
sters	<i>ib.</i>	Oysters à la Daube	<i>ib.</i>
To dress Crabs	<i>ib.</i>	To pickle Sprats to eat	
Perch dressed in fillets	<i>ib.</i>	like Anchovies	<i>ib.</i>
To fry Perch or Trout	23	Fish Sauce	33
To marinate Trouts	<i>ib.</i>	Another Fish Sauce	<i>ib.</i>
To stew Trouts	<i>ib.</i>	Sauce for pickled Fish	<i>ib.</i>
To make Water Soochey	<i>ib.</i>	Sauce for Mackarel, with	
To broil Haddocks	24	Fennel and Gooseberries	<i>ib.</i>
To boil fresh Sturgeon	<i>ib.</i>	A Sauce called Ramolade	34
To fry Sturgeon	25	Oyster Sauce	<i>ib.</i>
To scuse Sturgeon	<i>ib.</i>	Sauce for Salmon, Turbot,	
		Cod, &c.	<i>ib.</i>
			To

C O N T E N T S.

To make Fish Balls 35
Another Way *ib.*

C H A P. II.

Observations on Soups.

Of Soups, Broths, &c. 36
To make Broth for Soups or
Gravy *ib.*
An excellent Way to make
Gravey 37
To make Fish Gravey *ib.*
Another Way *ib.*
Gravey for white Sauce *ib.*
Browning for Made-dishes 38
Portable Soup *ib.*
Strong Broth to keep 39
A Gravey Soup *ib.*
Peas Soup 40
Mutton Broth *ib.*
Peas Soup without Meat *ib.*
Green Peas Soup ditto 41
Barley Soup *ib.*
Rice Soup *ib.*
A Pottage a la Jacobine 42
A Cow-heel Pottage *ib.*
An Onion Soup 43
A Rice Olio, with a Cullis
of Crawfish *ib.*
A rich Vermicelli Soup *ib.*
Calves Feet Broth 44
Pottage de Santé *ib.*
To make Fish Broth 45
Jelly Broth for consumptive
Persons *ib.*
Calf's Head Soup *ib.*
To make Barley Broth *ib.*
A general Cullis for Fish *ib.*
A Cullis 46
Green Cullis for Soups 47
A Cullis of Roots *ib.*

C H A P. III.

Of Boiling.

General Directions 48
How to boil a Ham *ib.*
How to boil a Tongue *ib.*
To boil Rabbits with Sau-
sages 49
To boil a Leg of Lamb with
the Loin fryed *ib.*
To boil pickled Pork *ib.*
How to boil to Turkey *ib.*
Stuffing for a boiled Turkey
ib.
Sauce for a boiled Turkey 50
A Leg of Lamb boiled, with
Chickens round it *ib.*
How to boil Fowls and House
Lamb *ib.*
Sauce for boiled Chickens *ib.*
Sauce for boiled Ducks or
Rabbits 51
A quick Way to make Sauce
for ditto *ib.*
How to boil Pigeons *ib.*
To dress Greens, &c. *ib.*

C H A P. IV.

General Directions for
Roasting.

To roast Mutton and Lamb
53
To roast Beef *ib.*
To roast Pork 54
How to roast Veal 55
To roast a Pig *ib.*
Bread Sauce for a Pig 56
Another Sauce *ib.*
To roast Pig Lamb-fashion *ib.*

CONTENTS.

To roast a Pigeon	56	Another Way	64
To roast Turkeys, &c.	<i>ib.</i>	To hash a Shoulder of Mutton	65
To roast Snipes and Woodcocks	57	A Hash of cold Mutton	<i>ib.</i>
To roast a Hare	<i>ib.</i>	Carbonaded Mutton	<i>ib.</i>
To roast Mutton to eat like Venison	<i>ib.</i>	Torolla Breast of Mutton	<i>ib.</i>
To roast Venison	58	To boil a Leg of Lamb and Loin fried	<i>ib.</i>
Sauces for Venison	<i>ib.</i>	To dress a Lamb's Head	66
How to roast a Tongue	<i>ib.</i>	To dress a Leg of Mutton à la Daube	<i>ib.</i>
How to roast an Udder	<i>ib.</i>	To stew a Loin of Mutton	<i>ib.</i>
How to roast Rabbits	<i>ib.</i>	To dress Mutton the Turkish Way	67
To roast Fowls	59	To dry a Leg of Mutton	<i>ib.</i>
To roast tame Ducks	<i>ib.</i>	Mutton kebob'd	<i>ib.</i>
To roast wild Fowls	<i>ib.</i>	Sheeps Tongues larded	68
A Remark concerning Poultry	<i>ib.</i>	Lamb with Rice	<i>ib.</i>
To roast House-Lamb	<i>ib.</i>	To fry Lamb Stones	<i>ib.</i>
Sauces for Poultry	60	To marinate Lamb	69
How to melt Butter	<i>ib.</i>	Veal à la Braise	<i>ib.</i>
How to broil Steaks	<i>ib.</i>	Veal à la Mode	<i>ib.</i>
To make Gravey in haste	61	To collar Breast of Veal	70
How to burn Butter to thicken Sauce	<i>ib.</i>	Olives of Veal	<i>ib.</i>

C H A P. V.

Of Made Dishes.

To dress a Hind Saddle of Mutton	62	To stew Veal	72
A Leg of Mutton à la Hantgout	<i>ib.</i>	To stew Knuckle of Veal	<i>ib.</i>
To force a Leg of Mutton or Lamb	<i>ib.</i>	To farce Fillet of Veal	<i>ib.</i>
To dress Sheeps Rumps and Kidneys	63	A Neck of Veal in Force-meat Cutlets	73
To dress a Leg of Mutton to eat like Venison	<i>ib.</i>	To hash a Calf's Head	<i>ib.</i>
To roast a Leg of Mutton	64	Another	74
To boil a Leg of Mutton	<i>ib.</i>	To grill a Calf's Head	<i>ib.</i>
Mutton or Veal Cutlets	<i>ib.</i>	Forced Sweet-Breads	75
		To ragoo Breast of Veal	<i>ib.</i>
		To collar Breast of Veal	<i>ib.</i>
		To farce Calves Tongues	76
		To dress Calves Feet	<i>ib.</i>
		To roast a Calf's Liver	77
		Calves Chitterlings	<i>ib.</i>
		To	

CONTENTS.

To force the Inside of a	Chine or Leg of Pork stuffed	91
Sirloin of Beef	77	<i>ib.</i>
A Rump of Beef rolled	78	<i>ib.</i>
To make Beef Cullis	79	<i>ib.</i>
Beef escarlot	<i>ib.</i>	<i>ib.</i>
Beef à la Daube	<i>ib.</i>	92
A Hash of raw Beef	80	<i>ib.</i>
Stewed Beef-steaks	<i>ib.</i>	Different Sauces for Pig 93
To fry Beef-steaks	<i>ib.</i>	Common Sauages <i>ib.</i>
Beef-steaks rolled	81	Fine Sauages 94
To stew a Rump of Beef	<i>ib.</i>	To fry Sauages <i>ib.</i>
To stew Beef in Gobblets	<i>ib.</i>	To roast a Haunch of Veni-
the French Fashion	<i>ib.</i>	son 95
To stew a Leg of Beef	82	Another Way <i>ib.</i>
Beef à la Vinagrette	<i>ib.</i>	To make artificial Venison
To make Dutch Beef	<i>ib.</i>	for a Pasty <i>ib.</i>
To soufe Beef	83	To stew Venison <i>ib.</i>
To roast a Tongue and Ud-	<i>ib.</i>	To dress Venison à la Royale
der	<i>ib.</i>	in Blood 96
To fry a Neat's Tongue	<i>ib.</i>	To recover Venison when it
Ox Tongues à la Mode	<i>ib.</i>	stinks <i>ib.</i>
Neats Tongues à la Braise	84	A pretty Dish of a Breast of
To pickle Tongues	<i>ib.</i>	Venison <i>ib.</i>
To dry Neat's Tongues	85	To dress Tripe <i>ib.</i>
To marinate ditto	<i>ib.</i>	To roast Tripe 97
To roast a Neat's Foot	<i>ib.</i>	To boil Tripe <i>ib.</i>
To bake Ox Cheeks	86	To fry Tripe <i>ib.</i>
Another Way	<i>ib.</i>	
To fry Neat's Feet	<i>ib.</i>	
To bake Bullock's Heart	<i>ib.</i>	
To pickle Pork	87	
Another Way	<i>ib.</i>	
To roast Pig in Imitation of		
Lamb	<i>ib.</i>	
To barbacue a Pig	88	
To barbacue Leg of Pork	<i>ib.</i>	
To salt Hams	89	
To make Essence of Ham	<i>ib.</i>	
To roast a Breast of Pork	90	
To broil Pork Steaks	<i>ib.</i>	
To dress a Loin of Pork with		
Onions	<i>ib.</i>	

CHAP. VI.

Of Ragoos.

To ragoo a Piece of Beef	93
Another Way	99
To ragoo Leg of Mutton	<i>ib.</i>
To ragoo Sheeps Tongues	100
To ragoo Lamb	<i>ib.</i>
Another Way	<i>ib.</i>
A Ragoo of Lamb Stones	101
and Sweetbreads	<i>ib.</i>
To ragoo Breast of Veal	<i>ib.</i>

CONTENTS.

Another Way	101	A Wild Duck with Lemon	
ARagoo of Calves Heads	<i>ib.</i>	Juice	114
ARagoo of Pig's Ears	102	To stew Ducks wild or tame	<i>ib.</i>
Venison in Ragoo	<i>ib.</i>	To stew Easterling, &c.	115
A Ragoo of Cock's Combs,		To boil a Duck or Rabbit	<i>ib.</i>
Kidneys and Livers	103	with Onions	<i>ib.</i>
A Goose in Ragoo	<i>ib.</i>	To boil Ducks after the	
A Ragoo of Gibblets	104	French Taste	116
To ragoo Pigeons	<i>ib.</i>	Green Geese à la Daube	<i>ib.</i>
A Ragoo of Mushrooms	<i>ib.</i>	A Cullis of Ducks	117
Fresh Cod in Ragoo	105	To dry a Goose	<i>ib.</i>
To ragoo Salt Cod	<i>ib.</i>	Geese à la Mode	<i>ib.</i>
A Ragoo of Oysters	<i>ib.</i>	To stew Gibblets	118
A white Ragoo of Oysters	<i>ib.</i>	To boil Pigeons	119
A Ragoo of Crawfish	106	Pigeons compote	<i>ib.</i>
To dress Smelts in Ragoo	<i>ib.</i>	Pigeons in a Hole	120
		To roast Pigeons	<i>ib.</i>
		Pigeons à la Daube	121
		Pigeons transmogrified	<i>ib.</i>
		To broil Pigeons	122
		To fricando Pigeons	<i>ib.</i>
		To juggle Pigeons	<i>ib.</i>
		Pigeons à la Braise	123
		A Cullis of Pigeons	<i>ib.</i>
		Partridge in panes	124
		To stew Partridges	<i>ib.</i>
		To roast Partridges	<i>ib.</i>
		To boil Partridges	125
		To roast Pheasants	<i>ib.</i>
		Another Way	<i>ib.</i>
		To boil Partridges, Wood-	
		cocks, &c.	126
		A Pheasant à la Braise	<i>ib.</i>
		To roast Snipes	127
		To roast Woodcocks	<i>ib.</i>
		To stew or fry Snipes	128
		Potted Wheat-Ears	<i>ib.</i>
		To roast Woodcocks	<i>ib.</i>
		To roast Woodcocks the	
		French Way	<i>ib.</i>
		To stew Larks, &c.	<i>ib.</i>
		To	

C H A P. VII.

Of Poultry.

A Turkey with Oysters	107
To stew a Turkey brown	<i>ib.</i>
A Forced Turkey with Herbs	108
To carbonade a Turkey	<i>ib.</i>
A Fowl à la Braise.	109
A Pullet roasted	<i>ib.</i>
A Fowl, Chicken, or Capon	
à la Bourgeoise	110
A Fowl in hash	<i>ib.</i>
Chickens with Mushrooms	
and Sweet Herbs	<i>ib.</i>
Chickens with Anchovies	111
Chickens with Gravey	<i>ib.</i>
Pull'd Chickens	112
To broil Chickens	<i>ib.</i>
To farce Chickens	113
To marinate Chickens	<i>ib.</i>
To stew Ducks	<i>ib.</i>
Ditto with Green Peas	114

C O N T E N T S.

To roast Larks	129	A Mellet Pudding	149
To roast a Hare	<i>ib.</i>	A Marrow Pudding	<i>ib.</i>
Another Way	<i>ib.</i>	Another	<i>ib.</i>
Another Way	130	A Pancake Pudding	150
An excellent Way	<i>ib.</i>	A Quince Pudding	<i>ib.</i>
To hash a Hare	<i>ib.</i>	A Pippin Pudding	<i>ib.</i>
A jugged Hare	<i>ib.</i>	Another	<i>ib.</i>
Rabbits with Onions	131	Apple Dumplings	151
To boil Rabbits	<i>ib.</i>	A baked Rice Pudding	<i>ib.</i>
To hash Rabbits	<i>ib.</i>	To boil a Custard Pudding	<i>ib.</i>
Rabbits in Casserole	132	A Quaking Pudding	152
To roast Rabbits	<i>ib.</i>	A Plumb Pudding	<i>ib.</i>
To roast Rabbits with a Forcemeat	<i>ib.</i>	A good Plumb Pudding	<i>ib.</i>
To stew Rabbits	133	A fine Plain Pudding	<i>ib.</i>
To fricasey Rabbits brown	<i>ib.</i>	An Apricot Pudding	155
Ditto white	<i>ib.</i>	A Vermicelli Pudding	<i>ib.</i>
		A good Plumb Pudding at a small Expence	<i>ib.</i>

C H A P. VIII.

Various Sauces for Butchers Meat	135 to 139
-------------------------------------	------------

C H A P. IX.

Various Sauces for Poultry	140 to 145
----------------------------	------------

C H A P. X.

Of Puddings.

Rules to be observed in making Puddings	146	A Steak Pudding	158
A Hunting Pudding	147	Norfolk Dumplings	<i>ib.</i>
A Gooseberry Pudding	<i>ib.</i>	An Almond Pudding	<i>ib.</i>
A Beggar's Pudding	<i>ib.</i>	White Puddings with Cur- rants in Guts	159
A Potatoe Pudding	148	Black Puddings	<i>ib.</i>
An Orange Custard Pudding	<i>ib.</i>	A Lent Pudding	160
An Almond Pudding	<i>ib.</i>	A colouring Liquor for Puddings	<i>ib.</i>
A Sagoe Pudding	<i>ib.</i>	To make Yeast Dumplings	<i>ib.</i>
		A boiled Tansy Pudding	161
		An Herb Pye	<i>ib.</i>

A B1-

CONTENTS.

A Bacon Fraise	161	A Cherry Pye	172
To make a Cheese-curd Flo- rendine	162	A Green Goose Pye	ib.
A Steak Florendine	ib.	A Goose Pye	173
A Florendine of a Kidney of Veal	ib.	A Giblet Pye	ib.
A Florendine of Oranges or Apples	ib.	A Pigeon Pye	174
A Tansey	163	Another	ib.
Another	ib.	A Rabbit Pye	ib.
A Gooseberry Tansey	ib.	A Hare Pye	175
A boiled Tansey	164	A Chicken Pye	ib.
A Beef Tansey	ib.	Another	ib.
		A Duck Pye	176
		Minced Pies	ib.
		Excellent Minced Pies	177
		Potatoe Pye	ib.
		A Ham Pye	178
		A Parsnip Pye	ib.
		A Soal Pye	179
		An Eel Pye	ib.
		A Tench Pye	ib.
		A Turbot Pye	180
		A Trout Pye	ib.
		A Salmon Pye	ib.
		A Herring Pye	ib.
		A Venison Pasty	181
		A Veal Pasty	182
		A Beef Pasty	ib.
		Petit Patties with Gravy	183
		A Lear for Savoury Pies	ib.
		A Lear for Fish Pies	ib.
		A Lear for Pasties	ib.
		A Caudle for Sweet Pies	184
		Ingredients for Sweet Pies	ib.
		Ingredients for Savoury Pies	ib.
		Force Meat	ib.
		Another	ib.
		Sugar Paste for Tarts or Cheese-cakes	185
		To make Iceing	ib.
		Another Way	ib.

CHAP. XI.

Of Pies, Custards, &c.

Paste for a Pastry	165
To make Puff-paste	ib.
Paste-royal for Patty-pans	ib.
Paste made of Dripping	ib.
Paste for Custards	166
To make raised Crust	ib.
A savoury Lamb Pye	ib.
A Lamb Pye the German Way	ib.
Scotch Collop Pye	167
Palate Pye	ib.
Beef-Steak Pye	168
Calf's Foot Pye	ib.
Calf's Head Pye	ib.
A Stump Pye	169
Pork Pye	ib.
Devonshire Squab Pye	170
A Shropshire Pye	ib.
A Venison Pye	ib.
A Neat's Tongue Pye	ib.
A Mermaid Pye	171
A Quince Pye	ib.
A Rice Pye	ib.
An Apple Pye	172

C O N T E N T S.

C H A P. XII.

Of Tarts, Custards, &c.

To make different Sorts of Tarts	186
A Peach Tart	187
A Raspberry Tart	ib.
A Marrow Tart	188
An Almond Tart	ib.
A Tort Demoy	ib.
A Tort	ib.
Apple Tarts	189
A Gooseberry Tart	ib.
A Rice Tart	ib.
Cream Tarts	190
To keep Fruit for Tarts	ib.
To keep Grapes, Gooseberries, Apricots, Peaches, &c. the whole Year	191
To keep Raspberries, Strawberries, &c.	ib.
A Custard	192
Rice Custards	ib.
Almond Custard	ib.
Orange Custard	ib.
Plain Custards	ib.
To make Whip Syllabub	193
Syllabub from the Cow	ib.
To make Cheefe Cakes	ib.
Lemon Cheefe Cakes	194

C H A P. XIII.

Of Creams, Jellies, &c.

To make small Tarts	195
Almond Cheesecakes	ib.
A second Sort of small Tarts	ib.
To make Fairy Butter	196
To make plain Custards	ib.

To make baked Custards 196

Orange Butter ib.

Lemon Cream 197

Jelly of Cream ib.

Orange Cream ib.

Gooseberry Cream 198

Barley Cream ib.

Blanch'd Cream ib.

Almond Cream 199

To make a fine Cream ib.

Whipt Cream ib.

Ratafia Cream ib.

Hartshorn Jelly 200

Currant Jelly ib.

To make a Trifle 201

To make Calves Feet Jelly ib.

Raspberry Jam 202

Oatmeal Flummery ib.

Hartshorn Flummery ib.

French Flummery 203

A Buttered Tort ib.

C H A P. XIV.

Of Sausages, Hogs Puddings, &c.

To make Almond Hogs Puddings 205

Another Way ib.

To make Hogs Puddings with Currants ib.

Black Puddings 206

Fine Sausages 207

Common Sausages ib.

Bolognia Sausages 208

C H A P. XV.

Of Potting and Collaring

To pot Cold Tongue 209

To

CONTENTS.

To pot Venison	209	To pickle Currants for pre-	
To pot Tongues	ib.	sent Use	221
To pot Cheshire Cheese	210	To keep French Beans	ib.
To collar Beef	ib.	To pickle Purslain Stalks	222
To collar Breast of Veal, or		To pickle Asparagus	ib.
Pig	211	To keep Cabbage-lettuce	ib.
To make artificial Brawn	ib.	To pickle Barberries	223
To pickle Pork	ib.	To pickle Red Cabbage	ib.
A Pickle for Pork which is		To pickle Oysters	ib.
to be eat soon	212	To pickle Salmon	224
To make Pork Hams	ib.	To pickle Pigeons	ib.
To make Mutton Hams	213	To pickle Purslain Stalks	225

CHAP. XVI.

Of Pickles.

To pickle Walnuts	214	To make Ketchup	226
To pickle Mushrooms	ib.	To pickle small Onions	ib.
To pickle Sprats for Ancho-		Another Way to pickle Mush-	
vies	215	rooms	ib.
To make Melon Mangoes	ib.	To marinate Smelts	227
To pickle Cucumbers in sli-		To keep Artichokes in pickle	
ces	ib.		ib.
To pickle Sparrows, Squab		Another Way to pickle Wal-	
Pigeons, or Larks	216	nuts	228
To pickle Asparagus	ib.	Another Way to pickle Mush-	
To keep Quinces in pickle	ib.	rooms	ib.
Another Way to pickle Wal-		To make Gooseberry Vine-	
nuts	217	gar	ib.
To pickle Tench	218	To pickle Mushrooms	229
To mango Cucumbers	ib.	To pickle Muscles or Cockles	ib.
An excellent Way to pickle		To make Hung Beef	ib.
Mushrooms	ib.	To do the fine Hung Beef	230
To pickle Lobsters	219	To distil Verjuice	ib.
Another Way to pickle Mush-			
rooms	ib.		
To pickle Oysters	ib.		
To pickle French Beans	220		
To pickle Cucumbers	ib.		
Another Way to pickle			
French Beans	221		

CHAP. XVII.

Of Made Wines.

To make Gooseberry-Wine	231
Another Way	ib.
To	

CONTENTS.

To make Apricot Wine	232
To make Cherry-Brandy	ib.
To make Cherry Wine	233
Another Way	ib.
To make Currant Wine	234
To make strong Mead	ib.
To make Mead	ib.
To make Raisin Wine	235
Another Way	ib.
To make Shrub	236
To make Birch Wine	ib.
To make Cowslip Wine	ib.
Another Way	237
To make Raspberry Wine	238
Another Way	ib.
To make Quince Wine	ib.
Another Way	239
To make Elder Wine	ib.
Another Way	240
To make Sage Wine	ib.
To recover Wine that is turned sharp	ib.
To clear Wine	241
To make Orange Wine with Raisins	ib.
To make Cherry Wine	ib.
To make English Champaign or the fine Currant Wine	242
Another Way to make Currant Wine	ib.
Mountain Wine	243
Lemon Wine, or what may pass for Citron Water	ib.
To restore pricked Wines	ib.
To take away the ill Scent of Wine	ib.
To hinder Wine from turning	244
For musty Wines, or such as have got a Twang of the Cask	ib.

CHAP. XVIII.

Of Preserving, Conserveing &c.

To preserve Cherries with leaves and stalks green	245
To dry Cherries	ib.
To make White Marmalade	246
Red Marmalade	ib.
Orange Marmalade	ib.
Red Quinces whole	247
Jelly for the Quinces	ib.
To preserve Oranges	ib.
To make Syrup of Quinces	248
Syrup of Roses	249
Conserve of Red Roses, or any other Flower	ib.
Conserve of Hips	ib.
To preserve Apricots	250
Gooseberries whole	ib.
Damsons whole	251
Walnuts green	ib.
Walnuts white	252
Large green Plumbs	ib.
Mulberries liquid	253
Mulberries dry	ib.
Peaches whole	ib.
Another Way	254
To preserve Nectarines	ib.
Barberries	ib.
Medlars	255
Golden Pippins	ib.
Pears	ib.
Quinces liquid	ib.
To dry Pears or Pippins without Sugar	256
Apricot Chips	ib.
To make Jam of Apricots	257
Almond	

CONTENTS.

Almond Jumbals	257	Drop Biscuits	267
To make white crisp Al-		French Biscuits	268
monds	ib.	Mackeroons	ib.
Crisp Almonds of a grey		Shrewsbury Cakes	269
Colour	ib.	Buns	ib.
Red crisp Almonds, or Praw-		Little Plumb Cakes	ib.
lings	258	Very good Wigs	270

Marmalade of Apples ib.
Marmalade of Apricots ib.
Marmalade of Raspberries 259
Marmalade of Plumbs ib.
Marmalade of Damsons ib.
Marmalade of Quinces, in
the French Taste 260
Marmalade of Quinces, af-
ter the Italian Manner ib.
To candy Apricots ib.
Barberries and Grapes ib.
Cherries 261
Ginger ib.
Angelica ib.
Orange-peels ib.
To make Barley-Sugar 262

CHAPTER XIX.

Of Cakes, &c.

To make a rich Cake 263
A Plumb Cake 264
A good Seed Cake 265
A Pound Cake 265
A Butter Cake 266
A cheap Seed Cake 266
Ginger-bread Cakes 266
French Bread 267
Ginger-bread 267
Little Fine Cakes 267
Another Sort 268
To make Common Biscuits 268

Drop Biscuits	267
French Biscuits	268
Mackeroons	ib.
Shrewsbury Cakes	269
Buns	ib.
Little Plumb Cakes	ib.
Very good Wigs	270

CHAP. XX.

Directions for Marketing

CHAP. XXI.

Bills of Fare for every Month in the Year.	
January	282
February	283
March	284
April	285
May	286
June	ib.
July	287
August	288
September	289
October	290
November	291
December	292
Messes for Suppers	294

CHAPTER XXII.

Of Clear-Starching 296

C H A P: XXIII.

Instructions for Laundry-
Maids 304

THE
UNIVERSAL COOK;

OR,

LADY'S COMPLETE ASSISTANT.

Remarks on Dressing FISH.

WHEN you prepare your fish for frying, wash them clean, dry them well with a cloth, and dust them with flour, or rub them with egg and bread crumbs; take particular care that your dripping, hog's-lard, or beef-suet is boiling, before you put in your fish; butter is not so proper, as it is apt to turn the fish black, and make them soft. After your fish are fried, lay them in a dish or hair-sieve to drain before you dish them up. Before you put your fish in the water for boiling, let them be washed or rubbed with a little vinegar. All kinds of fish should be boiled very slowly, and when they appear to part from the bone they are enough. When you take them up, set your fish-plate over a dish or pan of hot water to drain, and cover it with a close cover or cloth, to prevent its turning their colour; set the fish-plate in the inside of the dish, and send it up; and when you fry parsley, pick it clean, wash it well, then dip it in cold water, throw it into a pan of boiling fat, and take it out immediately; it will be very crisp, and a fine green.

To boil a Carp.

SCALE and gut your carp, and save the blood, then boil it in a good relished liquor half an hour; make sauce with the blood, claret, and good strong gravy, three or four anchovies, an onion, two shalots shred, a little whole pepper, a blade of mace, and a nutmeg quartered; let all these stew together, then melt some butter, and thicken your sauce with it; let your fish be well drain'd, and serve up with your sauce poured over it, with some juice of lemon.

To roast Carp.

HAVING clean'd and prepared your carp, scotch them and wash them over with eggs, then strew over some thyme, parsley, pepper, and salt, and nutmeg well minced together; spit them on a lark-spit, or lay them in a frame before the fire; baste them with claret, anchovy, and butter, and when roasted, make your sauce with thickened butter, claret, gravy, anchovy, and the melts of the carps; dip the roes in yolks of eggs, and fry them: garnish your dish with parsley and fried sippets, and serve them up.

To stew Carps à la Royale.

WHEN your carps are cleansed and gutted, lay them in a mirinade of claret, salt, vinegar, whole spice, whole onions, lemon peel shred, and horse-radish scraped; then set them a stewing gently for three quarters of an hour; then beat some butter up in a saucepan, with some of the fish broth, a couple of anchovies, shrimps, and oysters. Dish your carps on sippets, pour this sauce over them; garnish the dish with the melts, slices of lemon, and horse radish.

To stew Carps.

CUT your carps in pieces according to their size, set them a stewing in a kettle, or saucepan, with white



white wine, or claret, and season them well with salt, pepper, onion shred small, capers, and some crutts of bread; let all this stew together, and when it is enough, and the sauce grown thick, serve it up.

Entry of a broiled Carp

SCALE and gut your carp, slice it upon the back, rub it with melted butter, pepper and salt it, then broil it; put to it a ragoo made with mushrooms, soft roes, artich oak bottoms, with onions and capers; being ready to serve, dish it, with this ragoo over it: serve it up hot.

To dress Carp á la Daube.

TAKE a couple of soals and a pike, and bone them; of the flesh of them make a farce, hashing it very small, together with a few civets, some spice, salt, pepper, nutmeg, fresh butter, and some crumb of bread soaked in cream; thicken your farce with yolks of eggs; then take a large carp, fill the body of it with this farce, and put it a stewing in a stewpan, over a little fire, in white wine, seasoned with salt, pepper, cloves, some slices of lemon, a bunch of sweet herbs, and fresh butter: while it is a stewing, get ready a ragoo of mushrooms, truffles, morels, artich oak bottoms, melts of carp, and tails of crawfish: lay your carp on an oval dish, pour your ragoo upon it, and serve it up very warm.

How to stew Carp in the most approved Taste.

LET your carp be well cleaned, scaled and gutted, put gravy and red wine, an equal quantity to cover them, with three anchovies, a blade of mace, sliced onion, and a bunch of sweet herbs. Let them stew in this till they are tender, then make it to a proper thickness with brown butter and flour; strain it clean: you may add to it mushrooms, morels, eggs, melt, or row of the carp, if you like it. Sea-

son it with pepper, salt, juice of lemon, and a ladlesful of melted butter: garnish with fryed sippets, parsley, and horse-radish; if your carp are very large, you cannot stew them whole.

How to fry Carp.

HAVING scaled and gutted them, lay them in a cloth to dry, then rub them with yolks of eggs, and strew crubs of bread on them, and fry them of a fine light brown. Fry some toasts cut three square and the rows. When your fish are done, lay them on a cloth to drain. For sauce take butter and anchovy, and lemon juice. When you put the carp in the dish, lay the rows on each side. Garnish with lemon and fry'd toast.

To stew Carp or Tench.

GUT and scale your fish, wash and dry them well with a clean cloth, dredge them well with flower, fry them in drippings or sweet rendered suet, until they are a light brown, and then put them in a stew-pan, with a quart of water, and one quart of red wine, a spoonful of lemon pickle, another of browning, the same of walnut or mum catchup, a little mushroom powder, and chyan to your taste, a large onion stuck with cloves, and a stick of horse-radish; cover your pan close up to keep in the steam, let them stew gently over a stove fire, till your gravy is reduced to just enough to cover your fish in the dish, then take the fish out, and put them on the dish you intend for table, set the gravy on the fire, and thicken it with flour and a large lump of butter, boil it a litle, and strain it over your fish: garnish them with pickled mushrooms and scraped horse-radish, put a bunch of pickled barberries, or a sprig of myrle in their mouths, and send them to the table. It is a top dish for a grand entertainment.

To roast Tench.

CLEANSE it well from the slime, make a little hole as near the gill as you can, take out the guts, and cleanse the throat, stuff the belly of the fish with sweet herbs; then tie the fish to the spit with two or three splinters, and roast it; mix butter with vinegar or verjuice, and salt, and baste it often.

To sause Tench.

DRAW your tench at the gills, and cut them off, which will make them boil the whiter; season the water with vinegar, salt, bay leaves, bunches of sweet herbs, whole cloves, and mace; wipe off the slime, but do not scale them; and when they are boiled, wash off the loose scales, strain the liquor through a jelly bag, and put some isinglass into it that has been wash'd and steep'd, and boil it; lay your fish in the dish, strain the liquor through the bag into the dish; let it stand till it is cold, and serve it.

This jelly will serve to jelly lobsters, prawns, or crawfish; hanging them in some glass by a thread at their full length, and filling the glass with the jelly while it is warm, and turning it out of the glass when it is cold.

How to boil Tench.

SCALE your tench when alive, gut it, and wash the inside with vinegar, then put it into a stew-pan when the water boils, with some salt, a bunch of sweet herbs, some lemon-peel, and whole pepper, cover it close, and boil it quick till enough; then strain off some of the liquor, and put to it a little white wine, some walnut liquor, or mushroom gravy, an anchovy, and some oysters or shrimps; boil these together, and toss them up with thick butter rolled in flour, and some lemon-juice. Garnish with lemon and horse-radish, and serve it hot with sippets.

How to fry Lampreys.

TAKE lampreys, bleed them, and preserve the blood, wash them in hot water, and cut them in pieces. Fry them in fresh butter till they are almost enough, then pour the fat out, and put in a little white wine, shake the pan round; season it with salt, whole pepper, nutmeg, sweet herbs, and a bay leaf. Put in the blood, some butter rolled in flour, and a few capers; shake the pan round pretty often, and cover them close. When they are enough, take them out, strain the sauce, then give them a boil quick, squeeze in a little lemon, and pour over the fish. Garnish with lemon.

How to roast or bake a Cod's Head.

TAKE a cod's head, wash it clean, season it with salt, pepper, some nutmeg chopped, a bunch of sweet herbs, and crumbs of bread, rub it with butter and eggs, and strew these over it. Place it in a large dish with white wine, anchovies, vinegar, and broth. Send it to the oven to bake: if a large one, it will take one hour and an half. Make the sauce either of oysters, shrimps, or lobsters, from the gravy you find in the dish its baked in. Garnish with fried fish, lemon, and horse-radish.

How to boil a Cod's Head.

SET on water enough in a fish-kettle to boil it, with a pint of vinegar, a handful of salt, a bunch of sweet herbs, and a piece of horse radish. Let it boil twenty minutes, then put in the head, and when it is enough, lift up the fish-plate with the head on it, set it over the kettle to drain, then put it into your dish, with the liver on one side. Let your garnish be horse-radish and lemon; melt a little butter with some of the fish liquor, some oysters, an anchovy, or shrimps. A large cod's head will take an hour's boiling and so in proportion.

How

How to stew Cod.

LAY your cod in thin slices at the bottom of a dish, with half a pint of white wine, a pint of gravy, and some oysters with their liquor; some pepper and salt, and a little nutmeg; and let it stew till it is near enough, then thicken it with a piece of butter rolled in flour; let it stew a little longer: serve it hot, and garnish with sliced lemon.

To dress a salt Cod.

STEEP your salt fish in water all night, with a glass of vinegar, it will fetch out the salt, and make it eat like fresh fish; the next day boil it, when it is enough, pull it in fleaks into your dish, then pour egg sauce over it, or parsnips boiled and beat fine, with butter and cream; send it to the table on a water plate, for it will soon grow cold.

To make Egg Sauce for a Salt Cod.

BOIL four eggs hard, first half chop the whites, then put in the yolks, and chop them both together, but not very small, put them into half a pound of good melted butter, and let it boil up, then pour it on the fish.

To broil Cod-Sounds.

PUT them in hot water a few minutes, then take them out and rub them well with salt, to take off the skin and black dirt; when they look white, put them in water and give them a boil; take them out and flower them well, pepper and salt them, then broil them; when they are enough lay them in your dish, and pour melted butter and mustard in the dish: broil them whole.

To pickle Salmon the Newcastle way.

TAKE a salmon about twelve pounds, gut it, cut off the head, and cut it a-cross in what

pieces you please, but don't split it; scrape the blood from the bone, and wash it well out, then tie it a-cross each way, as you do sturgeon, set on your fish pan, with two quarts of water, and three of strong beer, half a pound of bay salt, and one pound of common salt, when it boils scum it well, then put in as much fish as your liquor will cover, and when it is enough take it carefully out, lest you strip off the skin, and lay it on earthen dishes; when you have done all your fish, let it stand till the next day, put it into pots, add to the liquor three quarts of strong beer vinegar, half an ounce of mace, the same of cloves and black pepper, one ounce of long pepper, two ounces of white ginger sliced, boil them well together half an hour, then pour it boiling hot upon your fish: when cold cover it well with strong brown paper.—This will keep a whole year.

Another way to pickle Salmon.

TAKE a salmon, cut it into half a dozen round pieces, boil it in two parts water, and one of vinegar; but do not put in the fish till the liquor has boiled for half an hour; when the salmon has boiled enough, take it up and drain it, then put in two quarts of white wine, and two quarts of vinegar; boil a good quantity of cloves, mace, whole pepper, rosemary leaves, and bay leaves, for half an hour; when your salmon is cold, rub it with salt and pepper, and put it up in what you design to keep it in, laying a layer of salmon, and another of spice that was boiled in the liquor; pour your liquor on the salmon, and if you renew it once in three months, the fish will keep the whole year.

How to broil Salmon.

FLOUR it, or instead of flowering it, rub it with yolks of eggs, and crumbs of bread. Prepare a quick fire, broil it of a fine brown, lay it in your dish.

dish. Bruise the body of a lobster, cut the meat small, and pour it into some melted butter. Make it hot, and pour it into basons : or you may put it in your dish. Garnish with lemon and horse-radish.

Cod,
Shrimp,
Whiting, and
Haddocks, } are all broiled the same way

To dress a Tail-piece of Salmon in Casserole.

GET a tail-piece of salmon, scale it, loosen the skin, so as it may fall off from the flesh, take away the fillets, and fill up the void space with good fish forcemeat, with fine herbs, butter, and clippings of bread ; afterwards put the skin upon the tail again, then bread it handsomely, and bake it in an oven with white wine, salt, thyme, chibbol, a bay leaf, and lemon peel. When it is baked, pour a ragoo upon it, garnish it with what you please, and serve it up.

To roast a Salmon whole.

DRAW your salmon at the gills, stuff the belly of it with some whole sweet herbs, such as thyme, rosemary, winter savoury, sweet marjoram, a small onion, and garlick, scale the salmon, wipe off the slime, and lard him with pickled herrings, or a salt eel, then season some large oysters with nutmeg, and fill up his belly with them ; baste him with butter, lay him upon sticks in a tin dripping-pan, set it into the oven ; draw it out, turn the other side upwards, then put some claret in the dripping pan under it, with wine, anchovies, pepper, and nutmeg ; let the gravy drip into it, baste it out of the pan, with rosemary and bays ; when the fish is done enough, take all the fat off the gravy, boil it up, and beat it with thick butter ; then dish your salmon, pour the sauce over it ; rip up his belly, take out some of the oysters, put

them into the sauce, take away the herbs, and serve it up hot.

To stew Salmon.

YOUR salmon being drawn, score it on the back, then put it either whole or in pieces, into a stew-pan, and pour over it as much beer vinegar, water, and white wine, as will cover it; put in a seasoning of salt, whole pepper, sliced ginger, large mace, whole cloves, a bunch of sweet marjoram, rosemary, winter savoury, thyme, parsley, and an orange cut in halves; add a good lump of butter: let all stew together very leisurely, and when the salmon is enough, dish it upon sippers, lay on it your spices, and slices of lemon, run it over with butter, beaten up with some of the stewed liquor, &c. Garnish with grated bread, and serve it up hot for a first course dish.

To fry Salmon.

TAKE either a chine, rand or jole of salmon, put thin slices of butter into the pan, and fry it till it grows crisp: in the mean time prepare your sauce as follows: put in a saucepan some claret, sweet butter, the liquor of pickled oysters, the juice of oranges, and grated nutmeg; set them over a slack fire, beat them continually; dish your fish, and pour the sauce over them; garnish with sage-leaves and parsley fryed in butter, but not too crisp, and serve it up hot.

Or you may add to the sauce some vinegar, and to the garnish slices of orange and pippins, slic'd and fry'd in clarify'd butter, or yolks of eggs, with quarters of oranges round the dish, and some fry'd greens.

Or you may make a sauce with butter beaten up with three or four spoonfuls of hot water, in which an anchovy has been dissolved.

To

To marinate Salmon to be eaten either hot or cold.

CUT salmon into joles and rands, and fry them in fallad oil, or clarified butter, then set them by, then put into a pipkin as much claret and wine vinegar as will be sufficient to cover them; put in a bunch of sweet herbs, such as rosemary, thyme, sweet marjoram, winter savoury, parsley, sage, sorrel, and bay leaves, salt, gross pepper, nutmeg, and ginger sliced, large mace and cloves, boil all these well together; lay your salmon into a pan, and all being cold, pour this liquor over it, lay on sliced lemons and lemon peel, and cover it up close; and you may either serve it hot or cold, with the same liquor it was soufed in, with spices, herbs, and lemons on it.

To make Oyster-Sauce for broiled Fish.

PUT half a pint of oysters with their liquor and two or three blades of mace into a saucepan. Let them simmer till they are plump, then take them out, strain the liquor to them, put them in the saucepan again, with a glass of hot mountain, and a pound of butter roll'd in flour. Shake the saucepan frequently, and melt the butter.

You should be very careful in washing your oysters, and your sauce should never boil after it is finished; for it makes the oysters hard, and your sauce look oily.

How to dress little Fish.

ROACH, smelts, and all sorts of little fish should be fried dry and of a fine brown, with plain butter only. Garnish with lemon.

Boiled salmon should be the same, only with this difference, viz. garnish with horse-radish and lemon.

With all manner of boiled fish, put a great deal of horse-radish and salt in the water, except salmon, trout, and mackarel; for it makes the salmon and trout,

trout hard, and draws the colour from them; and with mackarel put mint and salt, parsley and fennel, which must be chopt into the butter. Boil your fish well, but take care not to break them.

How to boil Weavers.

CLEAN and gut them, wipe them in a clean cloth, flour them, and boll them. Put melted butter in a cup.

To boil a Turbot.

WASH your turbot clean, and rub it over with vinegar, it will make it firmer, then lay it on your fish plate, with the white side up, lay a cloth over it, and pin it tight under your plate, which will prevent its breaking; boil it gently in hard water, with a good deal of salt and vinegar, and scum it well, or it will discolour the skin; when it is enough, take it up and drain it, take the cloth carefully off, and slip it on to your dish, lay over it fried oysters, or oyster patties, send in lobster or gravy sauce in sauce boats: garnish it with crisp parsley and pickles.—*N. B.* Don't put in your fish 'till your water boils.

A Turbot au Court Boillon.

GUT, wash, and dry your turbot, fold it up in a napkin, and lay it in a large round saucepan; put as much salt and water into another saucepan as will be sufficient to boil it, stir it about from time to time, till the salt is melted; then let it stand a-while, and strain it through a linen cloth into the saucepan to the turbot: when it is enough, take off the saucepan, and set it over live embers, put in two quarts of milk, and let it stand till you are ready to serve: then take up the turbot, lay it on a napkin folded in a dish. Let your garnishing be green parsley, so serve it for the first course.

To

To soufe a Turbot.

DRAW, wash, and cleanse your turbot from the blood and slime, put it into water and salt boiling hot, let it boil gently, skim it well, and as it boils put in more salt, and when the liquor has wasted a little, put in some white wine and vinegar, lemon peel, two or three cloves, and a little mace, when boiled enough, let it stand till it is cold, put in a lemon or two cut in slices, take up the fish, put it into an earthen pan, pour on it the liquor it was boiled in, and cover it up close.

To stew a Turbot.

CUT your turbot in slices, and fry them; when they are half fry'd, put them into a stew-pan with claret, a little verjuice, some fresh butter, three or four slices of onion and grated nutmeg; when the fish is stew'd enough, dish it up, run it over with beaten butter, slices of orange, of lemon and lemon-peel, and serve it up.

To dress Eels with brown Sauce.

CUT your eels in pieces, toss them up in clarified butter, a little flour, a little fish-broth, or thin puree, mushrooms, cives and parsley, shred very small, and a bunch of herbs; to which add salt, pepper, cloves, and capers; make all this boil together, and when your ragoo is almost ready, put to it a little verjuice and white wine, and let it boil a little longer, then thicken it with an egg to take off the fat, and serve it hot.

To dress Eels with white Sauce.

SKIN your eels and cut them in pieces, blanch them in boiling water, then dry them with a napkin, toss them up in butter, with salt, pepper, cloves, and lemon-peel, together with a glass of white

white wine. Toss up likewise some artichoke bottoms, mushrooms. and asparagus, with butter and savoury herbs; then, make a white sauce with the yolks of eggs and verjuice, so serve them. Garnish with fry'd bread and slices of lemon.

To fry Eels.

STRIP your eels, take out the bones, cut them in pieces, and lay them to marinate for two hours in vinegar, salt, pepper, bay-leaves, sliced onion, and juice of lemon; then drudge with flour, and fry them in clarified butter; serve them dry with fried parsley.

Eels a la Daube.

MINCE the flesh of eels and tench, season it with salt, pepper, cloves, and nutmeg; cut the flesh of another eel into pieces, of which lay one layer on the skins, and then another of the minced flesh, continuing to do so till you have made it into the shape of a sugar loaf, wrap it up in a linen cloth, and stew it in half water, and half red wine, seasoned with cloves, bay-leaf, and pepper. Let it cool in its own liquor, cut it in slices, and serve it in plates, or little dishes.

To stew Eels.

TAKE some large eels, draw, wash, and skin them, then cut them of what length you please, and put them into a stewpan with white wine, and a little salt; when they are half stewed, put to them some horse-radish, an onion quartered, a little grated bread, and a little beaten cloves and mace; when they are almost done, put in a little butter, and a glass of claret, and an anchovy; give them a walm or two, and serve them up.

To bask Eels.

TAKE large eels, wash, bone, and mince them; season them with cloves, mace, and an onion cut

cut into four quarters, put in a little white wine, and some oysters, and an anchovy or two; let them stew over a gentle fire, and serve them up on sippets: Garnish the dish with some slices of orange.

To collar Eels.

SCOUR your large silver eels with salt, and slit them down the back; take out all the bones, wash and dry them, and season them with nutmeg, mace, pepper, and salt, minced parsley, thyme, sage, and an onion; then roll each in collars in a small cloth; tie them close, and boil them in water and salt, with the heads and bones, and half a pint of vinegar, a bunch of herbs, some ginger, and a little isinglass; when they are tender, take them up, and tie them close again; strain the pickle, and keep the eels in it.

To spitcock Eels.

TAKE a large eel, split it down the back, and joint the bones; cut it into two or three pieces, melt a little butter, put in a little vinegar and salt, let your eel lay in it two or three minutes, then take the pieces up one by one, turn them round with a small skewer, roll them in crumbs of bread, and broil them of a fine brown; let your sauce be plain butter, with the juice of a lemon.

To dress Barbels au court Bouillon.

THE largest barbels are dressed in this manner: take, therefore, a large barbel, and draw it, but do not scale it; lay it on a dish, and throw on it vinegar and salt scalding hot; then set your fish over the fire with white wine, verjuice, salt, pepper, cloves, nutmeg, bay-leaves, onions, lemon or orange-peel; when it boils very fast put in your barbel, and when it is boiled, take it up, and serve it dry upon a clean napkin, instead of a dish of roast meat. Let your garniture be parsley, or garden cresses.

To

To stew Barbels.

SCALE and draw your barbels, put them into a stewpan, with wine, fresh butter, salt, pepper, and a bunch of sweet herbs. When they are ready, knead a bit of butter with a little flour, and put it in to thicken the sauce; so serve them.

Others dress them as above, excepting the butter, of which they use none: but when the barbels are stewed, they serve them up with a ragoo made of mushrooms, truffles, morels, artichoke bottoms, salt, pepper, fresh butter, broth made of fish, or juice of onions.

How to broil Herrings.

CUT off their heads, gut them, clean them, dry them in a cloth, notch them a-cross with a knife, flour them, and broil them. Put them in a dish, and pour plain melted butter over them, or in a cup.

How to fry Herrings.

SCALE and clean them, cut off their heads, fry them in butter, get ready some onions peeled and cut thin. Fry the onions of a light brown with the herrings. Put your herrings in the dish, and the onions round them. Have melted butter and mustard in a cup. A quick fire is best.

To broil Mulletts.

SCALE and gut your mullets, and cut gashes in the sides of them; dip them in melted butter, and broil them; make a sauce with clarified butter, fried flour, capers, slices of lemon, a bunch of herbs, pepper, salt, nutmegs, verjuice, or juice of orange.

To boil Mulletts.

BOIL the fish, but lay by the roes and livers; when the fish is boiled, pour away part of the water,

water, and put into the rest a pint of claret, some salt and vinegar, and two sliced onions, with a bunch of winter savoury, marjoram and thyme, sliced nutmeg, broken mace, and the juice of a lemon: boil all these well together, then put in the fish, and when you think it tastes strong of the ingredients, put in three or four anchovies, and serve it up with stewed oysters, or shrimps.

To fry Mulletts.

PREPARE them as above, then fry them in clarified butter; let your sauce be some of the same butter in which they were fried, with anchovies, capers, juice of orange, and nutmeg; rub the dish with a shalot, or a clove of garlick.

You may likewise put them in a pye, as you do several other fish.

Pike au Swimmier.

GUT, wash, and dry a pike; then make a good deal of force-fish with eel, whiting, anchovy, sewet, pepper, salt, and crumbed bread, also yolks of eggs, thyme, and parsley, and a bit of shalot; then fill the belly full of this forcing, and draw with a packing-needle, some packthread through the eyes, the middle and tail, in the shape of an S; then wash it over with butter and egg, and crumb it over with bread; you may bake it, or roast it with a caul over it, and sauce it with capers and butter the French way.

Another Way to dress a Pike.

ROAST it with a good forcemeat in the belly, with oysters, liver, sewet, crumbs of bread, thyme, parsley, and eggs, anchovies, and a shalot; fill the belly, and either bake or roast it; sauce it with oyster-sauce; the French way is with caper-sauce, and you may boil it with anchovy-sauce, or fry it in slices; and serve it with plain butter, or fried parsley.

To soufe a Pike.

PUT your pike into as much water as will cover it, with a handful of bay-leaves, some cloves and mace, let it boil till it is so tender that a straw may be run through it; then take it up, and put it in liquor, white wine and vinegar, with an anchovy: when your pike is cold, slip it into the pickle, which will turn to a jelly, and keep for a considerable time.

To boil a Pike.

TAKE your pike, cleanse and truss it in a round ring, scotch it on the back, set it on the fire in a stewpan, with as much water and white wine as will cover it; make the liquor boil, then put in your fish, and boil it with a quick fire: for the sauce mince the liver of the pike, season it with pepper and mace, put to it oysters or cockles boil'd or fry'd, and sweet herbs shred fine, scrape in some horse-radish, and boil them in white wine vinegar: when your pike and sauce is ready, beat up the same with a piece of butter and minced lemon: dish your pike on sippets, pour in your sauce: garnish with slices of orange or lemon, and serve it up.

To boil a Pike the French Fashion.

CUT your pike in three pieces, boil it in wine and water, an equal quantity of each, and a little lemon-peel: when the liquor boils, put in the pike, with a good handful of salt; then, having prepared a sauce of beaten butter, water, two or three lemons in slices, the yolks of two or three eggs, and some grated nutmeg, dish your pike on sippets, and stick it with some fry'd bread; run the sauce over it: garnish with some barberries, or lemon, and sliced ginger.

To roast a Pike.

TAKE a large pike, gut it, and clean it, and lard it with eel and bacon, as you lard a fowl; then
take

take thyme and favoury, salt, mace, and nutmeg, some crumbs of bread, beef sewet and parsley; shred all very fine, and mix it up with raw eggs; make in it a long pudding, and put it in the belly of your pike, skewer up the belly, and dissolve anchovies in butter, and baste with it: put two splints on each side the pike, and tie it to the spit; melt butter thick for the sauce, or if you please, oyster sauce, and bruise the pudding in it. Garnish with lemon.

To crimp Scate.

CUT it into long slips cross-ways, the flesh into ten pieces, inch broad, ten long, more or less, according to the breadth of your fish; then boil it off quick in water and salt, and send it dry on a dish turned upside down in another, and serve butter and mustard in one cup, and butter and anchovy in another.

To marinate Soles.

BOIL them in salt and water, bone and drain them, lay them on a dish with the belly up, boil some spinnage and pound it in a mortar, then boil four eggs hard, chop the whites and yolks separate, lay green, white, and yellow, amongst the soles, serve them up with melted butter in a boat.

To boil Soles.

TAKE your soles, flea and draw them, then boil them in vinegar, white wine, salt, and mace; but make the liquor boil before you put in the soles; when they are enough, dish them on sippets; garnish with slices of lemon, whole mace, gooseberries, barberries, or grapes; run the fish over with butter beat up thick with the juice of oranges; and you may lay stewed oysters over the soles.

To dress Soals in Frigandos.

TAKE your soals, scrape, gut, wash, and dry them; cut off their heads, tails, and fins, quite round them; then flea off the upper skins; and lard them

them with small lardoons, and flour them, then set a stew-pan over the fire, with a little melted bacon, and when it is hot, lay in the soles one by one, and brown them; when they are come to a good colour take them up: mince mushrooms or truffles small; put them into a dish, with an equal quantity of cullis of veal, and ham, and essence of ham; then lay the soles in a dish the larded side uppermost; lay another dish over them, and let them simmer a while, over a gentle fire; when they are done enough take off the soles, pour the cullis into a dish you design to serve in, squeeze in the juice of a lemon, lay your soles on the cullis, and serve them up hot.

To fry Soals.

TAKE your soals, gut them, wash them, dry them with a cloth, drudge them with flour, and fry them brown in clarified butter; then drain them well, lay a napkin in a dish, lay them upon it with fry'd parsley, and serve them up hot for a first course. They are commonly eaten with salt, pepper, and the juice of lemon or orange.

To stew Soals.

WASH them, cut the fins off, put them into a stew-pan, with no liquor but a quarter of a pint of white wine, some mace, whole pepper, and salt; when they are half stewed, put in some cream, and a little bit of butter dipp'd in flour; when that is melted, put in some oysters with their liquor, keep them often shaking till the fish and oysters are enough, or the oysters break, squeeze in a little juice of lemon, and pour it into your dish.

To stew Flounders.

GET some small flounders, clean them, cut them a-cross in the middle, and place these halves, heads, and tails, in your stew-pan, with as much water as will cover them; put into the liquor a blade
of

of mace, some salt, a bit of lemon-peel, and a spoonful of lemon-juice ; mix together some crumbs of bread, salt, pepper, nutmeg, thyme, and onion shred very fine, and strew these over your fish ; when enough, serve up hot. Garnish with rasped bread and sliced lemon.

To roast Lobsters.

RUN a small bird-spit through the lobsters bellies, tie them fast to the spit with packthread, and when they are enough, they will crackle ; lay a whole one, the largest of all, in the middle of the dish ; butter the rest in shells, as in the receipt below, with pepper, lemon, and an anchovy dissolved in white wine ; mix the whole together, and serve them up with lemon and oysters.

To butter Lobsters.

TAKE out the meat, mince it small, and set it to stew gently in a stew-pan over a stove, with white wine, salt, and a blade of mace ; when it is very hot, put to it some butter and crumbs of bread ; warm the shells before the fire, fill them with meat, and serve them up.

You may do shrimps, or prawns, the same way, only you must not put them into the shells again, but garnish your dish with them.

To marinate Lobsters.

PARBOIL your lobsters, take out the meat, and lard the tails with a salted eel ; then cut the tails longways, and fry them in oil ; then make a sauce with white wine vinegar, salt, pepper, cloves, mace, sliced ginger, parsley, sage, winter savoury, sweet marjoram, the tops of rosemary and thyme, and bay-leaves ; dish your fish, and pour sauce upon them, and lay on them three lemons sliced, and run it all over with butter.

To

To stew Lobsters.

PUT the meat of the lobsters in a stew-pan, with vinegar, claret, butter, salt, and nutmeg; stew it somewhat dry, and then take it up, and lay it in a dish; pour butter over it, and garnish it with slices of lemon.

To make a fine Dish of Lobsters.

GET three lobsters, boil the largest, and broil it before the fire; take the other two boiled, and butter them as in the receipt above: take the two body shells, heat them hot, and fill them with the buttered meat; lay the large lobster in the middle, and the two shells on each side; and the two great claws of the middle lobster at each end; and the four pieces of chins of the two broiled lobsters at the end of the shells: this, if nicely done, makes a pretty dish.

To dress Crabs.

TAKE out the meat, and cleanse it from the skins, then put it into a stew-pan, with a quarter of a pint of white wine, or canary, some crumbs of white bread, an anchovy, and a little nutmeg: then setting them over a gentle fire, slip in the yolk of an egg, with a little beaten pepper, and stir all well together, in order to be served up for a side-dish.

Perches dressed in fillets.

TAKE some mushrooms, and cleanse them well, and beat them in a little cream; then having cut your perches into fillets or slices, the whole length of the body, dividing each perch into four pieces, mix them together, and boil them with a thickening made of the yolks of three eggs, some nutmeg grated, a little parsley shred, and the juice of a lemon; **A**n them very carefully that you do not break your fillets;

lets; and when they are boiled enough, dish them, pour your ragoo over them, with some parsley, and slices of lemon.

To fry Perch or Trout.

WHEN you have scaled, gutted, and washed your perch or trout, dry them well, then lay them separately on a board before the fire two minutes before you fry them, dust them well with flour, and fry them a fine brown, in roast drippings, or rendered suet; serve them up with melted butter and crisped parsley.

To marinate Trouts.

FRY your trouts in a good quantity of clarified butter, sewet, or oil, till they are crisp, then lay them a draining in a dish till they are cold; then make a marinade of white wine and vinegar, of each an equal quantity; put in salt, whole pepper, nutmeg, cloves, mace, sliced ginger, winter-savoury, sweet marjoram, thyme, rosemary, a bay-leaf, or a couple of onions; boil these together for a quarter of an hour, put your fish into a stew-pan, pour the marinade to them hot, put in a pint of oil, and slice in a lemon-peel: It will keep a month covered with the liquor; serve them with oil, vinegar, and lemon.

To stew Trouts.

WASH them in vinegar and water, let them lie in it a little while; then put them into a pan with a cover; add four or five spoonfuls of vinegar, as much white wine, a good quantity of salt, a stick of cinnamon, some whole mace, a few cloves, some sorrel, and a bunch of sweet herbs; set this pan into a kettle of boiling water, and keep it boiling for three hours.

Thus you may dress salmon, carps, eels, &c.

To make water Soochey.

TAKE some of the smallest plaice, or flounders, you can get, wash them clean, cut the fins close,

put

put them in a stew-pan; put just water enough to boil them in, a little salt, and a bunch of parsley: when they are enough, send them to table in a deep dish, with the liquor to keep them hot; have parsley and butter in a cup.

To broil Haddocks.

SCALE your haddocks, gut and wash them clean, do not rip open the belly, but take the guts out with the gills, dry them in a clean cloth very well; if there be any roe, or liver, take it out, but put it in again; flour them well, and have a clear good fire: let your gridiron be hot and clean, lay them on, turn them quick two or three times for fear of sticking; then let one side be enough, and turn the other side; when that is done, lay them in your dish, and have plain butter in a cup.

They eat finely salted a day or two before they are dressed, and hung up to dry, or boiled with egg sauce. Newcastle is a famous place for salted haddocks; they come in barrels, and keep a great while.

A Piece of fresh Sturgeon boiled.

TAKE a rand of sturgeon, and prepare as much liquor to boil it in as will cover it; that is, take a pint of vinegar to about two quarts of water, a stick of horse-radish, two or three bits of lemon-peel, some whole pepper, a bay-leaf or two, and a small handful of salt, boil your fish in this till it is enough, and serve it with the following sauce.—Melt a pound of butter, then add some anchovy liquor, oyster liquor; white wine, some catchup boiled together, with whole pepper, and mace strained; put to this the body of a crab, and serve it with a little lemon-juice. You may likewise put in some shrimps, the tails of lobsters cut to pieces, stewed oysters, or crawfish, cut into small pieces. Garnish with pickled mushrooms, and roasted, or fry'd oysters, lemon sliced, and horse-radish scraped.

To fry Sturgeon.

CUT a rand of fresh sturgeon into slices about half an inch thick, hash it, and fry it brown in clarify'd butter; when it is fry'd it will look as if it was ribb'd; then take up the sturgeon, and clean the pan, and put in some claret, salt, an anchovy, and beaten saffron, put in your sturgeon, fry it again in these, and, when half the liquor is wasted, put in a piece of butter, nutmeg and ginger grated, and lemon minced; rub the dish with a clove of garlick, dish it; garnish the dish with lemons.

To souse Sturgeon.

DRAW your sturgeon, and divide it down the back in equal sides and rands, put it into a tub with water and salt, wash and cleanse it well, bind it up with tape or bass, and boil it in water, vinegar, and salt, but take care not to boil it too tender, take it up, and lay it to cool, then pack it up close with the liquor it was boiled in.

To fry Roaches.

SCALE, gut, and wash your roaches in salt and water, and wipe them clean with a napkin; then flour them, and fry them in fresh butter till they are brown and crisp; then take them out, and lay them in a heated dish; set them before the fire to keep; pour off the butter you fry'd them in; then in other butter fry sage and parsley crisp, and lay them on your roaches. In the mean time, let some butter be beaten up, with a few spoonfuls of scalding hot water, in which an anchovy has been dissolved, and pour this sauce over your roaches: garnish the dish with parsley and strawberry leaves, and serve it up.

To boil Roaches.

TAKE your roaches, scale, draw, wash, and cleanse them well, wipe them dry with a cloth, give them three or four scotches with a knife, to the
C bone;

bone, only on one side; then put into the stew-pan as much stale beer, vinegar, and water, with a little white wine, as will cover the fish: then put in a handful of salt, a bunch of rosemary, winter savoury, thyme, and parsley, and a handful of horse-radish root sliced; then set the stew-pan over a quick wooden fire, and boil the liquor up to a height.

To boil Shads.

SCALE and cut them, let them boil in white wine, with vinegar, salt, pepper, cloves, a bay-leaf, onions, and green lemon, and send them to table on a napkin.

To dress Smelts au Court-Bouillon.

LAY them in a stew-pan, put to them some white wine, sliced lemon, pepper, salt, and bay-leaf; when they are enough, serve them on a napkin with green parsley, or else with a ramolade.

To fry Smelts.

LAY your smelts to marinate in vinegar, salt, pepper, bay-leaves and cives, then dry them well with a linen cloth, drudge them well with flour, and very fine crumbs of bread, fry them, and serve them up hot with fry'd parsley.

To stew Smelts.

LAY your smelts in a deep dish, put to them a quarter of a pint of white wine, some whole pepper, a little thyme, winter savoury shred small, and a quarter of a pound of butter, with the yolks of three or four eggs minc'd, let them stew together, turn them now and then with the fish, and when they are enough, serve them up on sippets. Garnish with pickled barberries.

To broil Weavers.

GUT and wash your weavers, dry them in a cloth, flour them, then broil them, and have melted butter in a cup. They are fine fish, and cut firm.

When

When you prepare them you must take care not to hurt yourself with the two sharp bones in the head.

To stew Gudgeons.

PUT an equal quantity of wine and water over a fire in a deep dish, put in a race of ginger shred, a nutmeg quartered, a little whole mace, a little salt, and a bunch of marjoram, thyme and parsley; let these boil a little, then put in your gudgeons; put in some butter, make them boil a pace; when they are enough, pour out all the liquor into a pipkin, and set it on the fire with the spice and herbs that were in before; then mince a handful of parsley, with a little thyme and fennel, and boil them in the fish-broth: afterwards beat the meat of a couple of crabs, the carcass of a lobster, the yolks of three eggs, with a ladle of drawn butter, and some of the fish-broth, and put it into the pipkin, and keep stirring it till it thickens, then dish your gudgeons on sippets, pour your sauce over them, and serve them up.

To dress Mackarel.

TAKE your mackarel, gut and wash them, then either slit or gash them down the back, that they may take the seasoning, then lay them a while in oil, salt, pepper, and fennel; then wrap them up in the fennel; lay them on a gridiron, and broil them: make a sauce for them of clarified butter, sweet herbs shred very small, salt, nutmeg, gooseberries, fennel, a little vinegar and capers.

Or you may serve them up with clarified butter, salt, pepper, a little vinegar, and fry'd parsley.

They may also be serv'd in a soup, being first fry'd in clarify'd butter, and then set a simmering in good fish broth, or broth of herbs. Garnish with a ragoo of mushrooms, and some capers.

To broil Mackarel.

DRAW the mackarel at the gills, wash and dry them, then salt and broil them with mint and

green fennel on a soft fire, and baste them with butter and vinegar, or oil and vinegar, with rosemary, thyme, and parsley; dish it up with beaten butter, slices of lemon or orange.

They may be done with a stuffing made of parsley, butter, pepper, salt, crumbs of bread, nutmeg, and the liver mixed together, with the yolk of an egg, and put into the belly where the roe came out.

To pickle Mackarel.

SLIT your mackarel in halves, take out the roes, gut, clean, and strew salt over them, and lay one on another, the back of one to the inside of another, so let them lie two or three hours; then wipe every piece clean from the salt, and strew them over with beaten pepper, and grated nutmeg; let them lie two or three hours longer; then fry them well, take them out of the pan, and lay them on coarse cloths to drain; when cold put them in a pan, and cover them over with a pickle of vinegar boiled with spice, and a little bit of lemon peel, when it is cold.

To fry Maids.

SKIN them, put them into boiling water, seasoned with salt, let them lie a while, then take them out, and dry them with a cloth, flour them, beat the yolks of half a score of eggs, and the whites of four, with a little canary, flour, salt, ginger, nutmeg, and a little parsley boiled green, and minced small, beat them till the batter is pretty thick; put clarify'd butter into the frying-pan, make it hot, dip your maids in the batter, and fry them brown and crisp; dish them, let the sauce be butter, vinegar, the livers of the fish, and nutmeg, beaten together: fry a good quantity of parsley crisp and green, and strew all over the fish.

To fry Whittings.

TAKE your whittings, wash and gut them, then skin them, and turn their tails into their mouths,

to

to lie round ; season them with salt and pepper ; steep them in vinegar, flour them, and dip them in batter, then fry them.

To dress Whittings the Dutch Way.

CLEAN and gut your whittings, gash them in the back bone with a knife, on both sides, and throw them into cold water ; let them lie an hour, then boil them in water, vinegar, and salt ; then for your sauce take turnips, and cut them in pieces about the bigness of yolks of eggs, and boil them tender in water and salt, then drain them, and put them into drawn butter and parsley, minced fine ; then dish your whittings on sippets, and pour your turnips and sauce over them, strew some shred parsley about the dish, and serve it up.

You may dress soals the same way.

To pickle Smelts to exceed Anchovies.

LET your fish be wash'd and gutted clean, then lay them in rows, and put between every layer of fish, pepper, nutmeg, mace, cloves, and salt, well mix'd, and four bay-leaves, powder'd cochineal, and petre-salt, beat and mix with spice ; boil red wine vinegar enough to cover them, and put to them when quite cold.

To fry Muscles.

PUT your muscles in a pot that has as much boiling water as will cover them ; when they are scaled take off their beards, and wash them in warm water, dry them with a cloth, and flour them ; fry them crisp, beat up some butter with the juice of lemon, fry some parsley crisp and green, strew it over them, pour the butter upon them, and serve them up.

To stew Muscles.

WASH them clean from the sand in two or three waters, put them into a stew-pan, cover them

close, and let them stew till all the shells are opened, then take them out one by one, and to a quart of muscles put a pint of liquor, and a quarter of a pound of butter, rolled in a little flour: when they are enough, have some crumbs of bread ready, and cover the bottom of your dish thick, grate half a nutmeg over them, and pour the muscles and sauce all over the crumbs, and send them to table.

To stew Cockles.

GET some cockles, stew them with claret, capers, rose, or elder vinegar, wine vinegar, large mace, gross pepper, grated bread, minced thyme, the yolks of eggs minced, and butter; stew them well together.

Thus you may stew scollops, but leave out capers.

To broil Pilchards.

WASH your pilchards, dry them, season them with salt, then broil them over a gentle fire, baste them with butter; when they are enough, serve them up with beaten butter, mustard and pepper, or you may make a sauce of their own heads, squeezed between two trenchers with some beer and salt.

To dress Crawfish.

BOIL your crawfish in water, pick out the tails, take off the small claws, leaving the two large ones on, but take the shells off from them; then toss them up with a little fresh butter, some mushrooms and truffles, moisten them with a little fish broth, and a few spoonfuls of crawfish cullis, and let them simmer a-while over a gentle fire; beat the yolk of two eggs with cream, put in a little shred parsley, thicken your sauce with it, giving it a toss or two over the stove, then serve them up in plates or little dishes.

To stew Prawns.

LET your prawns be boil'd and pick'd, stew them in white wine, or claret, and fresh butter; season

season it with salt and nutmeg; dish them in scollop shells, and run them over with beaten butter, and juice of orange or lemon; or you may stew them in butter and cream, and serve them up in scollop shells.

To butter Shrimps.

STEW two quarts of shrimps in a pint of white wine with nutmeg, then beat up eight eggs with white wine, and half a pound of butter, then shake them well in a dish till they are thick enough, and serve them on sippets.

To scallop Oysters.

WHEN your oysters are opened, put them in a basin, and wash them out of their own liquor, put some in your scollop-shells, strew over them a few bread crumbs, and lay a slice of butter on them, then more oysters, bread crumbs, and a slice of butter on the top, put them into a Dutch oven to brown, and serve them up in the shells.

To stew Oysters.

SET a pint of oysters over the fire in their liquor, with half a pint of white wine, a piece of butter, some salt, a little white pepper, and three blades of mace; let them stew softly about half an hour; then put in another piece of butter, and toss all well together; as soon as it is melted, turn your oysters, &c. upon sippets made ready, and laid in order in a dish.

To broil Oysters.

OPEN your oysters, put them on the fire in their shells, put in some butter, pepper, a little shred parsley, cover them with grated bread, broil them, and brown them with a red hot iron; serve them up to table in their shells upon a dish.

To farce Oysters.

OPEN them, then blanch them, afterwards mince them small with cives, parsley, and anchovies, season with salt and pepper; add to them butter, and the crumb of a French role soaked in cream, the yolks of two or three eggs, sweet spices and nutmeg, beat all these together in a mortar; then fill your scollop shells or oyster shells with it, grate bread over them, and lay them on a gridiron, or set them in an oven, and serve them up dry, or with lemon juice.

To pickle Oysters.

GET large oysters, wash them clean, and let them settle in their own liquor; then strain it, and add a little white wine vinegar, with salt, whole long pepper, a race of ginger, three bay leaves, and an onion: these being well boiled together, slip in your oysters, and let them boil leisurely till they are tender; be sure to clear them from the scum as it rises: when they are enough take them out with a spoon, and not touch them with your fingers, and let them by till the pickle is cold: afterwards they may be put into a long pot, or into a caper barrel, and they will keep very well six weeks.

Oysters à la Daube.

OPEN them and season them with parsley, basil, and cives, shred very small, putting a little of it to each oyster, with pepper and a little white wine, then cover them with the upper shell, and broil them on a gridiron; lay, from time to time, a red-hot shovel over them: when they are enough, take off the upper shell, and serve them in the under one.

To pickle Sprats to eat like Anchovies.

TAKE your sprats, pull the heads off and salt them a little over night; the next day take a barrel,

barrel, or earthen pot, lay in it a layer of refined salt, a layer of sprats, a little lemon-peel and some bay-leaves; then lay another layer of salt, and another layer of sprats, &c. so do till you have filled the vessel, then cover it close, and close it up with pitch, that no air can get it; set it in a cellar, and turn it upside down once a week; they will be eatable in three months.

Fish Sauce.

GET some good gravy, and make it pretty strong of anchovies, and a little horse-radish, then work a piece of butter in some flour, and put to it, with some more butter, and draw it up thick; then, with stew'd oysters and shrimps, put it to your fish; garnish with fry'd parsley, lemon, and sippets.

Another Fish Sauce.

GET two anchovies, and boil them in a little white wine a quarter of an hour, with a little shallot cut thin; then melt your butter very thick, and put in some pickled shrimps, and pour it over your fish. You may add oyster liquor.

Sauce for Pickled Fish.

TAKE parsley and cives, of each an equal quantity, some anchovies and capers shred very small, with a little pepper, salt, nutmeg, oil, and vinegar, all mixed well together: when you dish the fish, pour this sauce upon them, and serve it in china basons.

A Sauce for Mackarel, with Fennel and Gooseberries.

TAKE some butter, brown it in a sauce-pan, with a pinch of flour, then put in a few cives shred small; add a little fish broth to moisten it, season with salt and pepper, make these boil, then put in

two or three sprigs of fennel, and some gooseberries ; let all simmer together till the gooseberries are soft, then put in some cullis.

A particular Sauce called Ramolade.

THIS fauce being proper for several sorts of fish cut into fillets, or thin slices, is made of parsley, chibbols, anchovies, and capers, all chopp'd small, and put into a dish with oil, vinegar, a little salt, pepper, and nutmeg, well tempered together ; after the fillets are dress'd, this Ramolade is usually turned over them, and sometimes juice of lemon is added, when they are to be served up cold.

Oyster sauce.

PUT half a pint of oysters into a sauce-pan with their own liquor, and two or three blades of mace ; let them simmer till they are plump, then with a fork take out the oysters, strain the liquor to them, put them into the saucepan again, with a gill of white wine hot, a pound of butter rolled in a little flour ; shake the saucepan often, and when the butter is melted, give it a boil up.

Muscle sauce made the same way is very good, only you must put them into a stew-pan, and cover them close, but first open, and search that there be no crabs under the tongue.

A spoonful of walnut-pickle in the butter makes the sauce good, or a spoonful of catchup. Horse-radish sauce may be made thus : melt your butter, scrape a good deal of horse-radish fine, put it into the melted butter, grate half a nutmeg, beat up the yolk of an egg with one spoonful of cream, pour it into the butter, keep it stirring till it boils, then pour it directly into your basin.

Sauce for Salmon, Turbot, Cod, &c.

MELT a sufficient quantity of butter thick, stir it into the body of a lobster, then mince the
meat

meat of the lobster very fine, and put it in also, stew all together, and when done enough, pour it into a bason ; some make it of one half gravy and the other melted butter, and lobster.

To make Fish-balls.

TAKE carp and eel, mince it small together, with the same quantity of sewet, some sweet herbs, and savoury spice, crumbs of bread and eggs, beat all in a mortar, and make it into balls.

Another way.

TAKE a little thyme, savoury, and spinach, mince it fine, add some crumbs of bread, an anchovy or two, some sewet, and the yolks of two eggs well beaten ; season it with a little salt, pepper, cloves, and mace, and mix all well together, and make into balls.

C H A P. II.

Observations on SOUPS.

IN all kinds of soups, especially portable, vermicelli, or brown gravy soups, or any other kind that have roots or herbs in it, lay your meat in the bottom of the pan, with a pretty large lump of butter; let the herbs and roots be cut small, put them over your meat, cover it, and set it on a slow fire; by this means you will draw out all the virtue of the roots or herbs, and turn it to an excellent gravy. This will give the soup a different flavour from putting water in at first: when your gravy is nearly dried up fill your pan with water, and when it begins to boil, take off the fat. For old pease soup, soft water is preferable; for green pease hard is the best; as it keeps the pease of a finer colour: when you make white soup, don't put in cream till you take it off the fire: always dish up your soups the last thing; if it be a gravy soup if you let it stand it will skin over; if it be a pease soup it frequently settles, and the top looks thin.

Of Soups, Broths, and Gravy.

THE best method of boiling broths is over a stove, and let it be uncovered; for the cover being on causes it to boil black.

To make Broth for Soups or Gravy.

CHOP a leg of beef to pieces, set it on the fire in about four gallons of water, scum it clean, season it with white pepper, a few cloves, and a bunch of sweet

sweet herbs. Boil it till two thirds are wasted, then season it with salt ; let it boil a little while longer, then strain it off, and keep it for use.

An excellent way to make Gravey.

TAKE veal, beef, mutton, or what you please, cut it in thin slices. Cut turnips, onions, and carrots in slices, and lay at the bottom of your stewpan ; then lay on your meat, and cover it with some of the same herbs, together with pepper and salt, thyme and parsley, and a blade of mace. Put this over a stove close covered, and the steam (doing gently) will cause liquid enough. When it is drawn down to a fine colour, fill your stewpan up with broth or water, and boil it till your meat is tender, then strain it off. You may, if you please, put in a slice or two of lean bacon.

To make Fish Gravey.

FISH gravey should be drawn as meat gravey ; for roots being at the bottom of a stewpan, you may draw them to what colour you please.

Another Way to make Fish Gravey.

CUT two or three little fish of any kind into little pieces, put them into a saucepan, cover them with water, a little toast, a blade or two of mace, some lemon-peel, whole pepper, and a few sweet herbs. Boil it till it is good ; then have ready a bit of butter, about the size of a walnut for a pint of gravey, and so in proportion, melt it, shake in a little flour, and toss it about till it is brown, and then strain the gravy into it, and boil it a few minutes longer.

Gravey for white Sauce.

CUT a pound of veal into small pieces, boil it in about a quart of water, with a blade of mace, an onion, some whole pepper, and two cloves. Let it boil till it is of a proper strength.

Browning

Browning for Made Dishes.

TAKE four ounces of treble refined sugar, beat it small, put it in an iron frying-pan, with one ounce of butter, put it over a clear fire, mix it well together all the time ; when it begins to be frothy, the sugar is dissolving, then hold it higher over the fire, and have ready a pint of red wine ; when the sugar and butter is of a deep brown, pour in a little of the wine, stir it well together, then add more wine, and continue stirring it all the time ; put in half an ounce of Jamaica pepper, six cloves, four shalots peeled, two or three blades of mace, three spoonfuls of catchup, a little salt, the out-rind of one lemon ; let them boil slowly for ten minutes, pour it into a bason, when cold, take off the scum very clean, and bottle it for use.

To make Portable Soup for Travellers.

TAKE three legs of veal, and one of beef, the lean of half a ham, and cut them in small pieces ; put about a quarter of a pound of butter at the bottom of a large cauldron, then lay in the meat and bones, with four ounces of anchovies, two ounces of mace, cut off the green leaves of five or six heads of celery, wash the heads quite clean, cut them small, put them in with three large carrots cut thin, cover the cauldron close, and set it over a moderate fire ; when you find the gravy begins to draw, keep taking it up, 'till you have got it all out, then put water in to cover the meat, set it on the fire again, and let it boil slowly for four hours, then strain it through a hair sieve into a clean pan, and let it boil three parts away, then strain the gravy that you drew from the meat into the pan, let it boil gently (and keep scumming the fat off very clean as it rises) 'till it looks like thick glue ; you must take great care when it is near enough that it don't burn ; put in chyan pepper

pepper to your taste, then pour it on flat earthen dishes, a quarter of an inch thick, and let it stand till the next day, and cut it out with round tins a little larger than a crown piece; lay the cakes on dishes, and set them in the sun to dry; this soup will answer best to be made in frosty weather; when the cakes are dry, put them in a tin box with writing paper betwixt every cake, and keep them in a dry place; this is a very useful soup to be kept in gentlemen's families, for by pouring a pint of boiling water on one cake, and a little salt, it will make a good bason of broth. A little boiling water poured on it, will make gravy for a turkey, or fowls, the longer it is kept the better.—You must be particularly careful to keep turning the cakes as they dry.

Strong Broth to keep for use.

TAKE the scraig-end of a neck of mutton, and part of a leg of beef, break the bones and cover it with water, and a little salt; when it boils, put into it an onion stuck with cloves, some pepper, a bunch of sweet herbs, and a nutmeg quartered. Boil it till the strength of the meat is drawn out, then strain it off, and keep it for use.

A Gravey Soup.

CUT a pound of mutton, a pound of veal, and a pound of beef into little pieces, put it into seven or eight quarts of water, with an old fowl beat to pieces, an onion, a piece of carrot, some white pepper, a little bunch of sweet herbs, two blades of mace, and three or four cloves: let it stew over a slow fire till half is wasted, then strain it off.

Draw some veal and ham down to a deep colour to mix with the broth; then add roots of all sorts blanched and cut small. Season your soup with salt, and a lump of fine sugar.

Peas Soup.

MAKE two quarts of good broth from beef, and pickled pork; take celery, turnip, onion, mint, and all sorts of kitchen herbs, stew them down tender, with a piece of butter; rub all these through a sieve; and one pint of peas being boiled to a pulp, rub them through a sieve, thinning it with your broth, till all is through. Season it with pepper and salt: and have boiled tender some celery and leeks cut small, to put in the soup.

White peas and green peas are both done this way. Fry some bread to go in it.

Mutton broth.

BOIL the scraig-end of a neck of mutton in about four quarts of water, then put in an onion, a bunch of sweet herbs, and a crust of bread. Boil it an hour, then put in the other part of the neck; after that some dried marygolds and turnip; cives and parsley chopped small: put these in about ten minutes before your broth is enough. Season it with salt: some season it with mace. Some people love it thickened with oatmeal, others with rice, and others with bread.

Peas Soop, *without Meat, for Fast Days.*

TAKE a quart of split pease, and boil them in four gallons of water; when they are soft put in two anchovies, half a red herring, some black and white whole pepper, salt, three blades of mace, four cloves, a pretty large onion, some celery tops, and a bunch of dried mint: cover it, and let it boil gently till it is reduced to about two quarts; then strain it off, and having prepared the white part of a bunch of celery cut small, and stewed tender in about a quart of water, put some spinach to the celery: stew it till your water is quite wasted, and mix it with your soup

foop. Take the crumb of a French role, fry the crust in some butter, stew some spinach in a little butter after it is boiled, and fill the crust of the role. Cut the crumb to pieces, beat it in a mortar, with an egg, some sorrel, and some spinach, beaten mace and nutmeg, and an anchovy. Then mix it up with your hand, and roll them into balls with flour, cut some bread into little square pieces, and fry them crisp; put the soup in a dish, the balls and bread into the soup, and the role in the middle. Garnish with spinach. This is a very proper fast-dinner.

Green Peas Soup, without Meat.

BOIL a quart of old green peas in about a quart of water, till they are quite tender, then strain them, and boil a quart of young peas in the same water. While the young peas are boiling, put the old peas into a sieve, and pour over them about half a pound of melted butter, and with the back of a spoon squeeze them through the sieve, till you have got all the pulp. When the quart of young peas are boiled enough, add the butter and pulp of the old peas to the young peas and liquor; keep stirring them till they are enough: and season with salt and pepper to your palate.

Barley Soup.

TAKE half a pound of barley, four quarts of water, two blades of mace, some lemon-peel, and a crust of bread. Let it boil till it is half wasted, and then put half a pint of white wine in it. Sweeten it to your palate.

Rice Soup.

TAKE a pound of rice, two quarts of water, some cinnamon, cover it, and let it simmer till the rice is tender; then take out the cinnamon, grate half a nutmeg in it, sweeten it to your palate, and let it stand

stand till it is cold; then beat the yolks of three eggs in half a pint of wine, mix them, stir them into the rice, put them on a slow fire, and continue stirring them. Take it up when it boils and is of a proper thickness.

A Pottage a la Jacobine.

PREPARE a brace of partridges with a chicken, and roast them, take off all the flesh, and chop it very small, then put it in a stewpan with a little cullis, then take all the crumb out of a French role, and fill it with this minced meat; but observe to keep some to put upon your pottage; pound all your partridge bones, and put them in a stewpan, with a spoonful or two of broth, let them have only two boils, and let them be well relished; then strain them through a strainer, and put the liquor into a little pot, with the rest of your minced meat; cut a French role into very thin slices at the bottom of your dish, and a layer of glazed Parmesan cheese, and put a row of bread, continuing them alternately, till you have enough for the pottage; then put your dish on a stove, and put to it some broth; let it simmer gently; being ready to serve up, put in your French roles, stuffed with the minced meat, and fill it up very gently with good broth: garnish the rim of your dish with pieces of puff-paste, cut in triangles, throwing your cullis over all, serve it hot.

A Cow Heel Pottage.

PUT in your pot seven or eight pounds of buttock of beef, a leg of mutton cut in two, three or four pounds of a leg of veal, and the knuckle of a ham; put your pot over the stove till the meat sticks a little to it, then pour out some broth without fat; put in also a fowl, and an old partridge, some carrots, parsnips, turnips, and a bunch of cellery, and let it boil slowly: then boil your cow-heel, and finish the do-
ing

ing of it in a little braze, that is, in a good seasoning; when all is ready take the crusts of French roles, and put them into a stewpan; strain some clear broth upon them, take off all the fat, and let them soak and simmer awhile over the stove; then put it into the soup-dish, with your cow-heel upon it. Lastly, fill it up with broth, and serve it very hot. Let it be well tasted.

An Onion Soup called the King's Soup.

TAKE some onions cut in very thin slices, stew them till tender in a small quantity of water, then add milk, let it all boil together at least half an hour, with a pretty many blades of mace, and a quarter of a pound of fresh butter; a little before it is taken up, thicken it with the yolks of two eggs well beaten, and some parsley pick'd and chopp'd very small; salt to your taste: serve it up with toasts cut in dice.

A Rice Olio, with a Cullis of Crawfish.

TAKE some rice, wash it very clean, and put it in a pot of good broth; make it boil very slowly, and add half a dozen live crawfish: when your rice is done enough, and well tasted, pour upon it a good cullis of crawfish, with the tails; take the crawfish out of your pottage, and serve it hot.

To make a rich Vermicelli Soup.

PUT into a large tossing pan four ounces of butter, cut a knuckle of veal, and a sraig of mutton into small pieces, about the size of walnuts, then slice in the meat of a shank of ham, with three or four blades of mace, two or three carrots, two parsnips, two large onions, with a clove stuck in at each end; cut in four or five heads of celery washed clean, a bunch of sweet herbs, eight or ten morels, and an anchovy, cover the pan close up, and set it over a slow fire, without

without any water, till the gravy is drawn out of the meat ; then pour the gravy out into a pot or bason, let the meat brown in the same pan, and take care it don't burn, then pour in four quarts of water, let it boil gently, till it is wasted to three pints, then strain it, and put the other gravy to it, set it on the fire, add to it two ounces of vermicelli, cut the nicest part of a head of celery, chyan pepper and salt to your taste, and let it boil for four minutes ; if not a good colour, put in a little browning, lay a small French roll in the soup dish, pour in the soup upon it, and lay some of the vermicelli over it.

To make Calves Feet Broth.

BOIL your calves feet in just so much water as will make a good jelly, then strain it, and set the liquor on the fire again, putting in two or three blades of mace ; put about half a pint of sack to two quarts of broth ; add half a pound of currants pick'd and wash'd, and when they are plump'd, beat up the yolks of two eggs, and mix them with a little of the cold liquor, and thicken it carefully over a gentle fire ; then season it with salt, and sweeten it with sugar to your palate ; then stir in a bit of butter, then put in the juice and peel of a fresh lemon, just before you take it off.

Pottage de Santè.

PUT good broth into a pot made of buttock of beef, knuckle of veal and mutton, together with capons or fat pullets ; season the broth very well, then soak in some crusts, while you are boiling for-rel, purslane, chervil, &c. in another pot, all cut very small ; with these herbs you may garnish your pottage and fowls ; or you may strain them, so that you may put nothing in it but the broth and good gravey when you serve it up to table.

To make Fish Broth.

TAKE carps, tenches, pikes, and eels, prepare them for boiling ; then cut them in pieces, and put them into a kettle with water, salt, butter, an onion stuck with cloves, and a bunch of sweet herbs. Let it boil an hour and half, then strain it through a napkin, and divide it into three lesser kettles : into one of them put the pickings or cullings of mushrooms, and strain them through a sieve with a cullis, a slic'd lemon, and some fry'd wheaten flour.

Jelly Broth for consumptive Persons.

TAKE a joint of mutton, a capon, a fillet of veal, and three quarts of water, put these in an earthen pot, and boil them over a gentle fire till one half be consumed ; then squeeze all together, and strain the liquor thro' a linen cloth.

A Calf's Head Soup.

STEW a calf's head tender, then strain off the liquor, and put into it a bunch of sweet herbs, onion, mace, some pearl barley, salt and pepper, boil all a small time. Serve up with the head in the middle boned.

Garnish with bread toasted brown, and grated round the rims.

To make Barley Broth.

TAKE a pound of French barley, boil it in three quarts of water, with some whole spice : when it has boiled a pretty while, put in raisins of the sun and currants, what quantity you please, when it has boil'd put in some currants, rose-water, and sugar, and so eat it.

A general Cullis for Fish.

TAKE some carps, scale and wash them, gut and slit them in two, and cut them in bits ; put some
butter

butter in a stewpan, and place in it, first, several slices of onions, and then your bits of carp; put some few slices of roots over them, cover your pan, and put it over a slow fire; when the onions stick to the bottom, put in some peas soup. Season it with sweet herbs, parsley, chibbols, and two or three cloves of garlick. Put a lump of butter into another stewpan, as large as that you are now using, and set it over the fire, with a sufficient quantity of fine flour; stir it with a wooden ladle till it is a little brownish; then strain off some of the liquor of your carps into it, in order to mix the flour thoroughly, and pour the whole in your cullis; put in a peel'd lemon cut in slices, with some garlick, sweet basil, parsley, chibbols, mushrooms, truffles, if you have any, and a bottle of champaign, or white wine, more or less, according to the quantity of your cullis. Let it be relishing, and pleasing to the eye; if it is not well coloured, put in it as much gravy of onions as you think fit; let it stew slowly, and make use of this cullis with all sorts of fish courses.

Note, Instead of Carp you may use any other fish.

A Cullis.

TAKE some veal, cut it in pieces, and place them in your stewpan with slices of ham, a couple of carrots cut in two, and a couple of onions; cover your stew-pan over a gentle fire, when the meat begins to stick to the bottom of your pan, uncover it, and colour it all over, but let it not be burnt: if it is done as it should be, moisten it with broth, and season it with sweet herbs, slices of lemon, some cloves of garlick and cloves; take as much flour as you think fit, according to the quantity of cullis you are to make, and mix it thin with cold broth or water; then strain off your flour into your cullis, and put by degrees more to it; let the cullis stew softly, and be well done; if the colour is not deep enough, put
gravy

gravy in it; then, the fat being well taken off, and it having a good taste, take out the meat, strain off your cullis, and you may make use of it on all occasions.

Green Cullis for Soups.

BOIL green peas in a small kettle, with good broth; take a piece of veal, a bit of ham, with an onion, cut all together into small dice, and put them a sweating very gently over a fire; being a little clammy, moisten them with your soaking broth, season them, and let them stew gently; take parsley, the tops of green onions and spinach, of each a handful; and after they are picked, washed, and blanched in boiling water, squeeze them well, and pound them, then take them out of the mortar, and pound your peas. Your meat being stewed, take it out of the cullis with a skimmer, take off the fat, let it be of a good taste, and mix your peas and the tops of green onions with it, and so strain it off: this cullis may be used with all sorts of green soups and soup crulls.

A Cullis of Roots.

TAKE carrots, parsnips, parsley roots, and onions, and cut them in slices; toss them up in a stew-pan, then take about a dozen and a half of blanch'd almonds, and the crumb of two French roles soaked in good fish broth, pound them together in a mortar with your roots; then boil all together, season them well as in other cullises; then strain it, and use it for soups of cardoons, chervil, onions, leeks, &c.

C H A P. III.

Of B O I L I N G.

General Directions for boiling Meat.

ALL fresh meat should be put into the water boiling hot, and salt meat when the water is cold, unless you think it is not corn'd quite enough, and in that case, putting it into the water when hot strikes in the salt.

Chickens, lamb, and veal, are much whiter for being boiled in a clean linen cloth, with a little milk in your water.

The time sufficient for dressing different joints depends on the size of them : a leg of mutton of about seven or eight pounds, will take two hours boiling ; a young fowl about half an hour ; a middle sized leg of lamb about an hour ; a thick piece of beef of twelve or fourteen pounds, will take about two hours and an half after the water boils, if you put it in when the water is cold ; and so in proportion to the thickness and weight of the piece. But all kinds of meat take somewhat more time in frosty weather.

How to boil a Ham.

ALWAYS let your ham boil gently, and the best way to know when it is enough, is to run a small skewer in the thick part, which, if done, will go in easy, otherwise hard. You will likewise know by the ach-bone coming out easy.

How to boil a Tongue.

A Salt tongue should be put into the pot over night, but not suffered to boil till two or three hours after

before dinner, and then to continue boiling till dinner. If fresh out of the pickle, put it in when the water boils, and let it boil about two hours.

To boil Rabbits with Sausages.

BOIL a couple of rabbits; when they are almost enough, put in a pound of sausages, and boil with them; when done enough, dish the rabbits, placing a sausage here and there one, with some fry'd slices of bacon. For sauce put mustard and melted butter, beat up together in a cup, and serve them hot.

To boil a Leg of Lamb, with the Loin fryed about it.

WHEN your lamb is boiled, lay it in the dish, and pour upon it a little parsley and butter, then lay your fryed lamb round it, and cut some asparagus to the bigness of pease; boil it green, and lay it round your lamb in spoonfuls. Garnish with crisp'd parsley.

To boil pickled Pork.

WASH it and scrape it clean; then put it in when the water is cold, and boil it till the rind is tender.

How to boil a Turkey.

WHEN it is dress'd and drawn, truss it, cut off the feet, and cut down the breast bone with a knife; then sew up the skin again, stuff the breast with a white stuffing, made as follows:

Stuffing for a boiled Turkey.

BOIL the sweet-bread of veal, shred it fine, with a little beef-suet, a handful of bread crumbs, a little lemon-peel, part of the liver, a spoonful or two of cream, with nutmeg, pepper, salt, and two eggs; mix all together, and stuff your turkey with part of the stuffing (the rest may be boiled or fryed to lay round

round it :) Drudge it with a little flour, tie it up in a cloth, and boil it with milk and water. If it be a young turkey an hour will boil it.

Sauce for a boiled Turkey.

TAKE a little water, or mutton gravy, a blade of mace, an onion, a little piece of lemon, thyme, and an anchovy ; boil all together, strain them thro' a sieve, add some melted butter to them, and lay some fried sausages round the dish. Garnish with lemon.

A Leg of Lamb boiled, with Chickens round it.

BOIL your lamb, pour parsley and butter over it, lay your chickens round the lamb, and pour a little white frigatey-sauce over the chickens. Garnish your dish with lemon and sippets.

How to boil Fowls and House-Lamb.

BOIL them in a pot by themselves, in a large quantity of water, and skim it. They will be both whiter and sweeter than if they were boiled in a cloth. Fifteen minutes will do a small chicken, twenty minutes a large chicken. A large fowl will take half an hour, a small goose or turkey an hour ; a large turkey about an hour and an half.

Sauce for a boiled Chicken.

TAKE the neck, gizzards, and livers, boil them in water ; when they are enough, strain off the gravy, and put to it a spoonful of oyster-pickle : take the livers, break them small, mix a little gravy, and rub them through a hair sieve with the back of a spoon ; then put to it a spoonful of cream, a little lemon-peel grated ; thicken it up with butter and flour. Let your sauce be no thicker than cream, which pour upon your chickens. Garnish with sippets, mushrooms, and slices of lemon.

Sauce

Sauce for boiled Ducks or Rabbits.

PEEL some onions and boil them in a great deal of water; change your water, then let them boil about two hours, take them up and put them in a cullender to drain, then rub them through the cullender; put them into a sauce-pan, shake some flour over them, put in a little milk or cream, and a piece of butter; set them on the fire, and when the butter is all melted they are enough.

A quick Way to make Sauce for boiled Ducks or Rabbits.

PEEL your onions, cut them in thin slices, put them in milk and water, and when it boils they will be done in twenty minutes; then put them in a cullender to drain; chop them and put them into a sauce-pan; shake in some flour with a little cream or milk, and a piece of butter. Stir all together over the fire till the butter is melted, and it will be exceeding good. This sauce is also very good with roast mutton.

How to boil Pidgeons.

STUFF your pigeons with sweet herbs, chopped bacon, grated bread, butter, spice, and the yolk of an egg, then boil them in strong broth, butter and vinegar, mace, salt, and nutmeg: set parsley, minced barberries, and drawn butter; lay your pigeons in the dish, pour the lear all over them. Garnish with sliced lemon and barberries.

To dress Greens, Roots, &c.

SOME cookery books are half fill'd with instructions how to dress greens, roots, &c. but to no manner of purpose. Only the following rules need to be observed. Boil greens in any thing that is clean, in pump-water with salt.

To make them keep their colour after they are boiled, dip them in cold water. It is an easy matter to know when any kind of roots are done by their being tender.

All manner of vegetables are boiled in the same manner.

CHAP.

C H A P. IV.

General Directions for Roasting.

YOU must take care to manage the fire according to what you have got to dress. If you are to roast any thing very small or thin, take care to have a pretty little brisk fire, that it may be done quick and nice; if a large joint, let a good fire be laid to cake. Take care to keep it clear at the bottom, and when your meat is about half done stir up a good brisk fire, and move the dripping-pan and spit a little way from it. You must always observe to make allowance for the goodness or badness of the fire.

To roast Mutton and Lamb.

ALL mutton, except the saddle and the chine, must be roasted before a quick clear fire, without paper; when you lay it down baste it; and drudge it with some flour a little before you take it up. Some people skin a loin of mutton, and roast it brown without paper. In that do as you think proper; but from a breast the skin should always be taken off.

A leg of mutton of about six pounds will take an hour and three quarters at a quick fire, nine pounds two hours, twelve pounds two hours and an half; a large saddle of mutton two hours, a breast half an hour; a shoulder of mutton rather less time than a leg.

To roast Beef.

PAPER it well, and baste it often all the while it is roasting, and throw some salt upon it. Take

care not to salt your meat before you lay it to the fire, because it draws the gravy out. When it is enough, take it up, and garnish with horse-radish.

If you intend to keep the meat some days before you dress it, dry it with a clean cloth, then flour it, and hang it where the air can get to it.

A piece of beef of about ten pounds will take two hours at a good fire; twenty pounds weight four hours, if a thick piece; but if it is a thin piece of twenty pounds weight, three hours and an half will do it; and so in proportion: in frosty weather it will require more time.

To roast Pork.

WHEN you roast a loin, cut the skin a-cross with a sharp pen-knife, to make the crackling eat the finer. The chine must not be cut. The best way to roast a leg is first to skin it; baste it with butter; then take some sage, shred it fine, a little salt and pepper, some nutmeg, and some bread-crumbs; continue to throw these over it all the time it is roasting; then have a little drawn gravy to put in the dish with the crumbs that drop from it. Some people choose to have the knuckle stuffed with onion, stewed sage, and apple. This is called a mock-goose. The spring of pork, if very young, roasted pig-fashion, eats very well, but if old, it is better boiled. The spare-rib should be basted with a small quantity of butter, a very little flour, and some sage shred small. For sauce have apple-sauce. An excellent way to dress pork-griskins is to roast them, baste them with butter and crumbs of bread, sage, salt, and pepper. Very few people eat any thing but mustard with all these, but the best approved sauce is red wine, gravy, and mustard. N. B. Pork must be well done. To every pound allow a quarter of an hour; a joint of twelve pounds weight three hours; and so on; but if it be a thin piece of that weight, a less time will do it.

How

How to roast Veal.

IF a fillet or loin of veal, take care to paper the fat, to prevent losing it. Lay it at some distance from the fire till it is soaked, and then nearer. When you lay it down baste it well with butter, and when it is near done, baste it again, and drudge it with flour. You must roast the breast with the caul on till it is near enough, and skewer the sweet-bread on the back-side of it. When it is nigh enough, take off the caul, baste it and drudge it. Veal should always be roasted of a fine brown. Veal and pork require much the same time to roast: the fat of a loin or fillet of veal should always be paper'd. Veal should be well basted.

To roast a Pig.

LET your fire be clear at each end, or hang a flat iron in the middle of the grate. Take a little sage shred small, a piece of butter about half as big as an egg, and a little pepper and salt; then put them into the pig, and sew it up. Some people flour the pig till the eyes drop out; but it is much better not to flour it at all. Set basons in the dripping-pan, to preserve all the gravy that comes out of it. When it is enough, stir the fire up brisk; take a coarse cloth and rub the pig all over till the crackling is quite crisp, and then take it up. Put it in your dish, cut off the head, and cut the pig asunder, then draw out the spit; cut off the ears and lay at each end, and cut the under-jaw in two and lay on each side: put the gravy you saved into some melted butter, boil it, pour it into the dish with the brains bruised fine, and the gravy mixed all together: then serve it up.

Some people rub the pig with a buttered cloth, but it answers the purpose much better without the butter.

Bread Sauce for a Pig.

TO a pint of water, put in a large piece of crumb of bread, some whole pepper and a blade of mace; let it boil about six or seven minutes, and then pour the water off: take the spice out, and beat up the bread with a pretty large piece of butter. If you choose it you may add a glass of wine, a few currants, and some sugar.

Another Sauce for a Pig.

PUT half a pint of good beef-gravey to the gravey that comes out of the pig, put to it a bit of butter rolled in flour, and about two spoonfuls of catchup; boil them all together; then bruise the brains fine with two eggs boiled hard and chopped. Put all these together with the sage in the pig, and pour into your dish. This is an excellent sauce.

The Hind-Quarter of a Pig roasted Lamb-fashion.

TAKE off the skin from a hind-quarter of a large pig, roast it, and it will have the relish of lamb. You may eat it with a sallad, or mint-sauce. It will take an hour to roast it.

To roast a Pigeon.

TAKE a piece of butter about half as large as an egg, some parsley shred fine, and a little salt and pepper, and the livers chopped fine: tie a string round the rump and legs, and fasten the other end to the top of the chimney-piece. Baste them with butter, and when they are done enough, put them in the dish. Some people put them on a very little spit, and tie both ends.

To roast Turkies, Geese, &c.

FOWLS of all kinds must be singed with a piece of white paper, basted with butter, and drugged with

with a little flour; and when they are near enough, baste them again, and drudge them with flour. A goose or a turkey of a middling size will take about an hour's roasting, but if very large, an hour and an half.

To roast Snipes and Woodcocks.

PUT them on a small spit, toast a slice of bread brown, and lay it in the dish under the birds; baste them with butter, and let the tail drop on the toast. When they are enough, put the toast in a dish, and the woodcocks on it, and have about a gill of gravey: pour in into a dish and set in on a chaffing-dish a few minutes; then send it to table. You may garnish them with brown crumbs.

N. B. Woodcocks and snipes should never have any thing taken out of them.

To roast a Hare.

CASE your hare, and make the following pudding; take four ounces of suet, and as much bread-crumbs, a little parsley and thyme shred; an anchovy shred small, some nutmeg, pepper and salt, lemon-peel, and two eggs. Mix all this together, and put in the hare. Sew up the belly, spit it, and lay it before the fire. Put half a pound of butter and two quarts of milk into the dripping-pan; continue basting it with butter and milk all the time it is roasting. Some people mix the liver in the pudding. Serve it up with three sauces, viz. gravey, butter, and currant-jelly.

To roast Mutton to eat like Venison.

HANG up the haunch of mutton for about a fortnight, dress it just as you would do real venison; and be careful not to over-roast it. Less than two hours will do it,

To roast Venison.

SPIT your haunch of venison, butter three or four sheets of white paper, and roll about your venison, then tie your paper on with a string, and keep basting it all the time it is roasting. A haunch of buck-venison of a middling size will take three hours roasting, a neck and shoulder an hour and an half. When it is enough, take off the paper, and drudge it with a little flour; but you must be very quick, lest the fat should melt. No sauce must be put in the dish, but that which comes out of the meat, but provide some good gravey in a sauce-boat or bason, and sweet sauce in another bason.

N. B. Some people let their venison be first butter'd and paper'd, then covered with paste, and tied over with paper and packthread; which certainly is the best method.

Sauces for Venison.

TAKE currant-jelly warmed, or half a pint of red wine with four ounces of sugar, simmered five or six minutes over a clear fire: or, you may take half a pint of vinegar, and four ounces of sugar simmered till it is a kind of a syrup.

How to roast a Tongue.

FIRST parboil, then roast it, stick ten or twelve cloves about it. Baste it with butter, and have gravey and sweet sauce.

How to roast an Udder.

AN udder should be roasted in the same manner as the tongue next above.

How to roast Rabbits.

BASTE them with butter, and drudge them with flour: about twenty-five minutes will do them. Boil the liver with a little bunch of parsley, and then chop them together very fine; melt some butter, and
put

put half the liver and parsley into it. Pour it into the dish, and make use of the other half of the liver, as garnish.

To roast Fowls.

THREE quarters of an hour will roast a large fowl; half an hour a middling one, and twenty minutes will roast a small chicken.

To roast Tame Ducks.

THE same rules are to be observed in roasting ducks as in roasting fowls.

To roast Wild Ducks.

Wild ducks require about twenty-five minutes.

To roast Widgeons.

They will take about twenty minutes.

To roast Partridges.

They will take twenty minutes.

To roast Woodcocks and Pigeons.

They will also require twenty-five minutes.

To roast Larks.

They will take ten minutes.

To roast a Teal.

A teal will require about ten minutes.

A Remark concerning Poultry.

WHEN you lay your poultry down to roast, take care that the fire be quick and clean; otherwise they will neither look so well or eat so sweet.

To roast House-Lamb.

IF a leg, it will take about three quarters of an hour; a breast, neck, or shoulder, about the same time; if very small, half an hour will do. A large fore-quarter will take an hour and an half; a small one about an hour. The out-side must be papered. Baste it with good butter. Let your fire be very quick.

Sauce for a roasted Turkey.

PUT good gravey in the dish, and onion-sauce, or bread-sauce in a bason.

Sauce for a roasted Goose.

PUT some gravey in a bason by itself, and some apple-sauce in another.

Sauce for Ducks.

GRAVEY in the dish, and, if you like it, onion in a cup.

Sauce for roasted Fowls.

PUT good gravey in the dish, and either egg-sauce, or bread-sauce in a bason.

Sauce for Partridges and Pheasants.

GRAVEY in the dish, and bread-sauce in a cup.

Sauce for Larks.

MELT some butter in a sauce-pan, rub a pretty large piece of crumb of bread between a cloth till it is in small crumbs, put them in your sauce-pan, stir them till they are brown, then put them in a sieve to drain, and lay them round the larks.

Concerning Geese and Tame Ducks.

PROVIDE some sage shred fine, and a little salt and pepper, and put it into the belly of geese and ducks. Wild ducks may be done in the same manner if people like it.

How to melt Butter.

TAKE a sauce-pan, put a spoonful of cold water into it, and a little dust of flour; then cut your butter to-pieces, and put it in; keep shaking it to prevent its oiling; when it is all melted, let it boil, and it will be very fine and smooth.

How to broil Steaks.

TAKE care to have a clear good fire, put your grid-iron on it; take some coals out of the fire, and

and put into a chaffing-dish ; put a dish on the chaffing-dish to receive the steaks as they are done ; procure some rump-steaks of about half an inch thick ; throw some salt and pepper on them, put them on the grid-iron. Some cookery books advance a great deal of non-sense about dressing a beef-steak, but the principal thing to be observed is to be careful to turn them as quick as you can.

How to make Gravey in haste.

BURN a little lump of fine sugar in a copper ladle, then boil it up with a pint of broth,

How to burn Butter to thicken Sauce.

PUT a little butter on the fire, and when it is melted, stir in some flour, and keep stirring it till it is thick and of a fine gold colour. Some cooks use a little piece of this to thicken and brown their sauce.

C H A P. V.

*Of MADE DISHES.**To dress a Hind Saddle of Mutton.*

CUT off the two hind quarters of a sheep, then cut off the two knuckles, that it may set even on a dish; then take off the skin as neatly and as far as you can towards the rump, without taking it quite off, or breaking it: then take some lean ham, truffles, green onions, parsley, thyme, sweet herbs, pepper, salt, and spices, well chopp'd together, and strew it over your mutton where the skin is taken off; then put the skin over neatly, and wrap it over with paper well buttered, and tie it and put it to roast, and being roasted, take off the paper, and strew over crumbs of bread; and when it is well coloured, take it off the spit, dish it up, and put under it an essence of ham, or a shallot sauce, and serve it up hot for the first course.

A Leg of Mutton à la Hautgout.

LET it hang a fortnight in an airy place, then have ready some cloves of garlick, and stuff it all over, rub it with pepper and salt, roast it; have some good gravy and red wine in the dish and send it to table.

To force a Leg of Mutton, or Lamb.

LET all the meat be taken out, leave the skin whole; then take the lean of it, and make it into force meat thus: to two pounds of your lean
meat,

meat, put three pounds of beef suet ; take away all skins from the meat and suet ; then shred both very fine, and beat it with a rolling pin, till you know not the meat from the suet, then mix with it four spoonfuls of grated bread, half an ounce of cloves and mace beaten, as much pepper, some salt, a few sweet herbs shred small, mix all this together with six raw eggs, and put it into the skin again, and sew it up. If you roast it, serve it with anchovy sauce ; if you boil it, lay cauliflowers or French beans under it. Garnish with pickles, or stew'd oysters, forcemeat balls, or sausages fry'd in butter.

To dress Sheeps Rumps and Kidneys.

TAKE six sheeps rumps, boil them in veal gravy, then lard your kidneys with bacon, and set them before the fire in a tin oven ; when the rumps are tender, rub them over with the yolk of an egg, a little chyan and grated nutmeg, skim the fat off the gravy, put it in a clean tossing pan, with three ounces of boiled rice, a spoonful of good cream, a little mushroom powder or catchup, thicken it with flour and butter, and give it a gentle boil, fry your rumps a light brown ; when you dish them up, lay them round on your rice, so that the small ends meet in the middle, and lay a kidney between every rump : Garnish with red cabbage or barberries, and serve it up. It is a pretty side or corner dish.

To dress a Leg of Mutton to eat like Venison.

TAKE the largest and fattest leg of mutton you can get, cut out like a haunch of venison, as soon as it is killed, whilst it is warm, it will eat the tenderer, take out the bloody vein, stick it in several places in the under side with a sharp-pointed knife, pour over it a bottle of red wine, turn it in the wine four or five times a day for five days, then dry it exceeding well with a clean cloth, hang it up in the air
with

with the thick end uppermost for five days, dry it night and morning to keep it from being damp, or growing musty; when you roast it, cover it with paper and paste as you do venison; serve it up with venison sauce.—It will take four hours roasting.

To roast a Leg of Mutton.

TAKE of all the skin as thin as you can, then lard it with fat bacon, and put it down to roast, when it is half roasted, cut off three or four thin slices, and mince it with some sweet herbs; then put it into a sauce pan, with a ladleful of broth, half pint of red wine, a little beaten ginger, a piece of butter, two spoonfuls of verjuice or vinegar, some pepper, a few capers, and the yolks of two hard eggs chopped small; let them all stew a-while, and when your leg of mutton is enough, dish it up, and pour this sauce over it.

To boil a Leg of Mutton.

LARD your mutton with lemon-peel and beet-root, and boil it as usual: for sauce, take strong broth and white wine, gravy, oysters, anchovies, an onion, a bunch of herbs, pepper, salt, and mace, and a piece of butter roll'd up in flour.

Mutton or Veal Cutlets.

FLAT your cutlets with a cleaver, lard them with bacon and drudge them with crumbs of bread, salt, pepper, and shred parsley, then toss them up in melted bacon or clarified butter, and when they are done of a fine brown colour, lay them in a dish, pour on them a ragoo of sweet breads and mushrooms. Garnish with fry'd parsley, and serve them.

Another Way.

BOIL your cutlets in water, then dip them in a thin batter, made of flour and eggs, then fry them

them in lard ; and serve them up with salt, pepper, and vinegar, or verjuice.

To hash a Shoulder of Mutton.

YOUR shoulder being half roasted, cut it in very thin slices, then take a glass of claret, a blade of mace, two anchovies, a few capers, a shalot, some salt, a sprig of thyme, savoury, and lemon-peel ; let it stand covered for half an hour in an oven ; and when enough, shake over it some capers, and serve it up.

A Hash of cold Mutton.

GET gravy, oyster liquor, anchovies and nutmeg, according to the quantity of meat, and boil it up, then strew in your meat, and give it a heat or two ; put in half a pound of sweet butter, and half a pint of white wine, and send it to the table. Garnish the dish with raspings of French bread and lemon.

Carbonaded Mutton.

TAKE a joint of mutton, cut it into steaks, and fry them in melted lard, then stew them in broth, with salt, pepper, and cloves, a bunch of herbs and mushrooms ; then flour it a little to thicken it. Garnish the dish with mushrooms and fry'd bread, and serve it with capers, and a little lemon juice.

To roll a Breast of Mutton.

BONE your mutton, and make a savoury forc'd meat, wash it over with the batter of eggs ; then spread the forc'd meat on it, and roll it into a collar, and bind it with packthread ; roast it till enough, and put under it a regalia of cucumbers.

To boil a Leg of Lamb and Loin fried.

CUT your leg from the loin, boil the leg three quarters of an hour, cut the loin in handsome steaks,

steaks, beat them with a cleaver, and fry them a good brown, then stew them a little in strong gravy, put your leg on the dish, and lay your steaks round it, pour on your gravy, lay round lumps of stewed spinnage, and crisped parsley on every steak, send it to the table with gooseberry sauce in a boat.

To dress a Lamb's Head and Purtenance.

SKIN the head and split it, take the black part out of the eyes, then wash and clean it exceeding well, lay it in warm water till it looks white, wash and clean the purtenance, take off the gall, and lay them in water, boil it half an hour, then mince your heart, liver, and lights very small, put the mince-meat in a tossing-pan with a quart of mutton gravy, a little catchup, pepper, and salt, half a lemon, thicken it with flour and butter, a spoonful of good cream, and just boil it up; when your head is boiled, rub it over with the yolk of an egg, stew over it bread crumbs, a little shred parsley, pepper, and salt, baste it well with butter, and brown it before the fire, or with a salamander, put the purtenance on your dish, and lay the head over it: Garnish with lemon or pickle, and serve it up.

To dress a Leg of Mutton à la Daube.

LARD your leg of mutton with bacon, and half roast it, draw it off the spit, and put it in as small a pot as will boil it, put to it a quart of white wine, strong broth, a pint of vinegar, whole spice, bay leaves, sweet marjoram, winter savoury, and green onions; when it is ready lay it in the dish; make sauce with some of the liquor, mushrooms, sliced lemon, two or three anchovies; thicken it with brown butter, and garnish with sliced lemon.

To stew a Loin of Mutton.

CUT your loin into steaks, and put into as much water as will cover it; when it is skimm'd, put
to

to it three or four onions slic'd, with some turnips, whole cloves, and sliced ginger ; when it is half stewed, put in slic'd bacon, and some sweet herbs minc'd small, a little vinegar, and salt ; when it is ready, put in capers, and dish your meat upon sippets ; pour over the ingredients : Garnish with barberries and sliced lemon.

To dress Mutton the Turkish Way.

CUT your meat into slices ; then wash it in vinegar, and put it into a pot or sauce-pan that has a close cover to it, then put in some rice, whole pepper, and two or three onions ; let all these stew together, skimming it frequently ; when it is enough, take out the onions, and dish it with sippets, and serve it up.

To dry a Leg of Mutton like Pork.

BEAT it down flattish with a cleaver, to make it like Westphalia ham ; then take some salt petre and beat it fine, and rub it all over your mutton, and let it lie all night ; then make a pickle of bay-salt and pump-water, strong enough to bear an egg, and put your mutton into it, and let it lie ten days, then take it out, and hang it in a chimney where wood is burnt, till it is thoroughly dry, which will be about three weeks. Boil it very tender with fowls, or eat it cold like Westphalia ham. Do it in cold weather, or it will not keep.

Mutton Kebob'd.

JOINT a loin of mutton between every bone, season it with pepper and salt moderately, grate a small nutmeg all over, dip them in the yolks of three eggs, and have ready crumbs of bread and sweet herbs, and dip them in, and clap them together in the same shape again, and put it on a small spit, roast them before a quick fire, set a dish under, and baste it

it with a little piece of butter, and then keep basting with what comes from it, and throw some crumbs of bread all over them as it is a roasting; when it is enough take it up, and lay it in the dish, and have ready half a pint of good gravy, and what comes from it, take two spoonfuls of catchup, and mix a tea-spoonful of flour with it, and put to the gravey, stir it together, and give it a boil, and pour over the mutton.

Note, You must observe to take off the fat of the inside, and the skin off the top of the meat, and some of the fat, if there be too much; when you put in what comes from your meat into the gravey, observe to pour out all the fat.

Sheeps Tongues larded.

YOUR tongues being larded with fine bacon, put them on skewers and roast them; being done, dish them up with pepper and vinegar, or sweet sauce, according to your palate, and serve them up hot.

Lamb with Rice.

ROAST a fore-quarter of lamb till it is three-quarters done; take a pound of rice and put into two quarts of broth, two blades of mace, some salt, and nutmeg, stowe it an hour, and take it off; put in the yolks of six eggs, and a pound of butter, then put your lamb in joints in the dish, and the rice over it; wash it over with egg, and so bake it.

To fry Lamb-Stones.

PARBOIL them, mince them small, fry them in sweet butter, strain them with some cream, pepper, and beaten cinnamon, and when it is strain'd, put to it some grated cheese; then fry them, and serve them up with sugar and rose-water.

To marinate a Leg of Lamb.

CUT a leg of lamb in pieces the bigness of half a crown ; hack them with the back of a knife, then take a shalot, three or four anchovies, some cloves, mace, nutmeg, all beaten ; put your meat in a dish, and strew the seasoning over it, and put it into a stew-pan, with as much white wine as will cover it, and let it lie two hours ; then put it altogether in a stew pan, and let it be half enough ; then take it out, and drain it through a cullender, saving the liquor, and put to it a little pepper and salt, and half a pint of gravy ; dip your meat in yolks of eggs, and fry it brown in butter ; thicken up your sauce with yolks of eggs and butter, and pour it in the dish with your meat ; lay pieces of sweetbreads and forcemeat balls over your meat, dipp'd in eggs and fry'd. Garnish with slices of lemon.

A Loin of Veal à la Braise.

PARBOIL your veal, lard it with pieces of bacon season'd with pepper, salt and nutmeg, garnish the bottom of an oval stew-pan with slices of bacon and veal, seasoned with salt, pepper, sweet herbs, and spices, minced parsley, slices of onions, carrots, parsnips, and lemon : then lay in your loin of veal, the kidney side uppermost, season it over as under, cover it in like manner with slices of veal and bacon ; so having covered your stew-pan very close, stew it with fire over and under it ; when it is enough, drain it well, then lay it in a dish, pour upon it a ragoo of veal sweetbreads, cocks-combs, mushrooms, morels and truffles, or of cucumbers, or of lettuce ; so serve it for the first course.

Veal à la Mode.

GET a fillet of veal, cut out the bone, and take off the hard skin, take salt, pepper, mace, and cloves in

in powder, mix thyme, savoury, lemon-peel, and ~~fillet~~ lot shred small : then cut the rind off from about half a pound of bacon, cut it into pieces about the thickness of your finger, and the breadth of two fingers, roll them up in the seasoning, skewer it up close, and tie it in the same fashion as before you cut it. Beat the yolks of some eggs, and wash it all over with them, put it into a dish and bake it, with pieces of butter all over it ; and when it is baked, take out the veal, and serve it.

If you would pot it, take it from the gravy, and pour over it as much clarified butter as will cover it, and tie a paper over it, and when you eat it, cut it out into thin slices, and eat it with oil and vinegar, or juice of lemons.

To Collar a Breast of Veal.

BONE the breast, and season it with salt, pepper, grated nutmeg and mace, thyme and sweet marjoram, and suet shred small, crumbs of bread, and a few oysters ; let all these be pounded in a mortar to mix them together, and strew them thick over the veal ; then roll it up into a collar, and sew it up tight in a cloth, and boil it three hours.

The sauce may be the same as for a white fricassly, thickened with cream, and yolks of eggs ; having first boiled the bones to make good gravy, cut the sweetbread into neat bits. Save some of the stuffing to make forcemeat, and add to it juice of spinach to give it a colour, and the yolks of eggs to make it roll tight ; either to fry or boil for garnish in the same sauce with the sweetbread.

Olives of Veal.

TAKE the flesh of a fillet of veal, with some marrow, two anchovies, the yolks of two hard eggs, a few mushrooms, and oysters, a little thyme, marjoram, parsley, spinach, lemon-peel, salt, pepper, nutmeg,

nutmeg, and mace finely beaten ; then take your veal caul, and lay several layers of middling bacon, and of the ingredients above, one upon another, and roll up all in the caul to be roasted or bak'd ; and when it is enough cut it in thin slices, and serve it in a dish of strong gravey.

Scotch Collops.

TAKE a leg of veal, cut it into thin slices, and hack them with the back of a knife ; then lard them thin with bacon ; then take a few sweet herbs cut small, some nutmeg grated, and strew over the meat, flour them and salt them, then take them and fry them brown in sweet butter. For the sauce take half a pint of gravey, a quarter of a pint of red wine, one anchovy, one shallot ; shred them and boil them together ; then put in a quarter of a pound of sweet butter, the yolks of two eggs well beaten ; then pour out the butter you fry'd them in, if any is left, and put in your sauce, and shake it together ; dish them up very hot with lambs stones and sweetbreads fry'd brown. Garnish your dish with lemons or truffles and morels.

White Scotch Collops.

CUT your veal in thin slices, lard it with bacon, and season it with cloves, mace, sweet herbs, and grated bread ; stew the knuckle with as little broth as you can, a bunch of sweet herbs, a few cloves and mace ; then take a pint of it, and put in two anchovies, a quarter of a pint of white wine, and some mushrooms ; thicken it up with the yolks of three eggs, and a piece of butter.

Jigget of Veal à la Daube.

TAKE off the skin, blanch it, lard it with small pieces of bacon and lay it to soak in verjuice, white wine, salt, a bunch of sweet herbs, pepper, bay-leaves,

bay-leaves, and cloves: then roast it, basting it with the same wine, mixed with verjuice and a little broth; when it is roasted, if you intend to eat it hot, make your sauce of the dripping, a little fried flour, capers, slices of lemon, juice of mushrooms, and anchovies. Let your jigget simmer in it for some time, and serve it up.

A leg of mutton may be done the same way.

To stew Veal.

CUT your veal into small pieces, season them with salt, whole pepper, an onion, lemon-peel and mace, and two or three shalots; stew all in water, or port wine, with a little butter; when your meat is stew'd enough, put in some yolks of eggs beaten, give them a walm or two, dish them, and serve them up.

To stew a Knuckle of Veal.

LAY at the bottom of your stew-pan, four clean wooden skewers, wash and clean the knuckle very well, then lay it in the pot, with two or three blades of mace, a little whole pepper, a little piece of thyme, a small onion, a crust of bread, and two quarts of water, cover it down close, make it boil, then only let it simmer for two hours, and when it is enough take it up, lay it in a dish, and strain the broth over it.

To farce a Fillet of Veal.

MINCE beef-suet very small, an anchovy, with sweet marjoram, winter savoury, and thyme; season with salt, nutmeg, and mace beaten; add grated bread, mix all these together with the yolk of an egg; make little holes in your veal, and stuff it very thick with these ingredients, or place it behind the udder, then spit it, and roast it well: put a piece of paper over the udder to keep it from burning.

Make

Make your sauce of butter, and the juice of lemon ; work the sauce up very thick, dish your veal, pour your sauce over it, and garnish with slices of lemon. —A shoulder of veal may be done in the same manner.

A Neck of Veal in Force meat Cutlets.

BOIL the neck of veal in your soup ; when it is boil'd take it out, and cut all the flesh from off the bones, and make it into a good force meat, then form the force meat like cutlets, with the ribs sticking out, put them into a baking pan, do them over with yolks of eggs and crumbs of bread ; put them in the oven, give them a good colour, then put them in a dish with gravy under them ; serve them hot.

To hash a Calf's Head.

SLIT your calf's head, clean it, and half boil it, and when cold, cut one side into thin slices, fry it in a pan of butter ; then having a saucepan on the stove, with a pint of gravy, a pint of strong broth, a quarter of a pint of claret, and as much white wine, a few savoury balls, and a pint of oysters, with lamb-stones and sweet-breads, boil'd and blanch'd, and slic'd, with mushrooms and truffles, two or three anchovies, with two shallots, and a bunch of sweet herbs, toss'd up and stewed together ; season it with nutmeg, mace, pepper, and salt ; then scotch the other side a-cross and a-cross ; flour, baste, and broil it ; the hash being thickened with brown butter, put it in the dish, lay about it fry'd balls, and the tongue sliced and larded with bacon and lemon-peel ; then fry in the batter of eggs, sliced sweetbreads, carved fippets, and oysters ; lay in the head, and place these about the dish, and garnish it with sliced orange.

To make a Calf's Head Hash.

CLEAN your calf's head exceeding well, and boil it a quarter of an hour; when it is cold cut the meat into thin broad slices, and put it into a tossing pan, with two quarts of gravey; and when it has stewed three-quarters of an hour, add to it one anchovy, a little beaten mace, and chyan to your taste, two tea-spoonfuls of lemon-pickle, two meat spoonfuls of walnut catchup, half an ounce of morels and truffles, a slice or two of lemon, a bundle of sweet herbs, and a glass of white wine, mix a quarter of a pound of butter with flour, and put it in a few minutes before the head is enough, take the brains and put them into hot water, it will make them skin sooner, and beat them fine in a bason, then add to them two eggs, one spoonful of flour, a bit of lemon peel shred fine, chop small a little parsley, thyme, and sage, beat them very well together, strew in a little pepper and salt, then drop them in little cakes into a panful of boiling hog's lard, and fry them a light brown, then lay them on a sieve to drain; take your hash out of the pan with a fish slice, and lay it on your dish, and strain your gravey over it, lay upon it a few mushrooms, forcemeat balls, the yolks of four eggs boiled hard, and the brain-cakes: Garnish with lemon and pickles. It is proper for a top or side dish.

To grill a Calf's Head.

WASH your calf's head clean, and boil it almost enough, then take it up and hash one half, the other half rub over with the yolk of an egg, a little pepper and salt, strew over it bread crumbs, parsley chopped small, and a little grated lemon-peel, set it before the fire and keep basting it all the time to make the froth rise; when it is a fine light brown, dish up your hash, and lay the grilled side upon it.

Blanch

Blanch your tongue, slit it down the middle, and lay it on a soup plate; skin the brains, boil them with a little sage and parsley; chop them fine, and mix them with some melted butter, and a spoonful of cream, make them hot, and pour them over the tongue, serve them up, and they are sauce for the head.

Forced Sweet-Breads.

PUT three sweet-breads in boiling water five minutes, beat the yolk of an egg a little, and rub it over them with a feather, strew on bread crumbs, lemon-peel, and parsley shred very fine, nutmeg, salt, and pepper to your palate, set them before the fire to brown, and add to them a little veal gravy, put a little mushroom powder, caper liquor, or juice of lemon and browning, thicken it with flour and butter, boil it a little, and pour it in your dish, lay in your sweet-breads, and lay over them lemon-peel in rings, cut like straws: garnish with pickles.

To ragoo a Breast of Veal.

HALF roast a breast of veal, then bone it, and put it in a tossing-pan, with a quart of veal gravy, one ounce of morels, the same of truffles, stew it till tender, and just before you thicken the gravy, put in a few oysters, pickled mushrooms, and pickled cucumbers; cut in square pieces the yolks of four eggs boiled hard, cut your sweet-bread in slices, and fry it a light brown, dish up your veal, and pour the gravy hot over it, lay your sweetbread round, morels, truffles, and eggs upon it: garnish with pickled barberries; this is proper for either top or side for dinner, or bottom for supper.

To collar a Breast of Veal.

TAKE the finest breast of veal, bone it, and rub it over with the yolks of two eggs, and strew

over it some crumbs of bread, a little grated lemon, a little pepper and salt, a handful of chopped parsley, roll it up tight, and bind it hard with twine, wrap it in a cloth, and boil it one hour and a half, then take it up to cool, when a little cold take off the cloth, and clip off the twine carefully, lest you open the veal, cut it in five slices, lay them on the dish with the sweetbread boiled and cut in thin slices and laid round them, with ten or twelve forcemeat balls; pour over your white sauce, and garnish with barberries, or green pickles.

The white sauce may be made thus:—Take a pint of good veal gravy, put to it a spoonful of lemon pickle, half an anchovy, a tea-spoonful of mushroom powder, or a few pickled mushrooms, give it a gentle boil, then put in half a pint of cream, the yolks of two eggs beat fine, shake it over the fire after the eggs and cream is in, but don't let it boil, it will curdle the cream; it is proper for a top dish at night, or a side dish for dinner.

To farce Calves Tongues.

CUT a hole in the tongues with a small knife at the throat end; then thrust your finger in the whole length, making, as it were, a gut, don't break the skin, then make a forcemeat, of veal, some boiled ham, mushrooms, parsley, cives, pepper, salt, nutmeg, a little blanched bacon, a bit of beef-sewet, a little bread soaked in cream, the yolks of three or four eggs; hash all these ingredients together, and pound them in a mortar; then stuff the tongues and set them to stew; when they are about stewed, put in a ladleful of gravy; serve them with a ragoo of veal sweet-breads.

To dress Calf's Feet.

BOIL them till they are tender, slit them in the middle, put them into a stew-pan with butter, parsley,

parsley, onions chopp'd small, a little thyme, mace, pepper, vinegar, and salt; let all these stew together till they are enough; then lay the feet in the dish, and pour the sauce over them; stew some raw parsley and hard eggs chopped together over them, with slices of lemon and barberries.

To roast a Calf's Liver.

LARD your liver well with large slices of bacon, fasten it on the spit, roast it at a gentle fire, and serve it up with good veal gravey.

Calves Chitterlings.

CUT a calf's nut in slices of its length, and the thickness of a finger, together with some ham, bacon, and the white of chickens cut after the same manner, put the whole into a stew-pan, season it with salt, pepper, sweet herbs, and spice; take guts cleans'd, cut and divide them in parcels, fill them with your slices; then lay in the bottom of a kettle some slices of bacon and veal, place over them your little chitterlings, season them with sweet basil, bay-leaves, salt, pepper, slices of onion, and cloves of garlick, and make another laying with slices of bacon and veal over them, pour in it a pint of white wine, and let it stew with fire under and over; being done, broil your puddings on a sheet of paper, and serve them up hot.

To force the Inside of a Sirloin of Beef.

LIFT up the fat with a sharp knife, and take out all the meat close to the bone, chop it small, take a pound of the sewet and chop it fine, about as many crumbs of bread, a little thyme and lemon-peel, a little pepper and salt, half a nutmeg grated, and two shalots chopp'd fine; mix all together with a glass of red wine, then put it into the same place, cover it with the skin and fat, skewer it down with fine skew-

ers, and cover it with paper, don't take the paper off till the meat is in the dish. Take a quarter of a pint of red wine, two shallots shred small, boil them and pour into the dish, with the gravy which comes out of the meat. Spit your meat before you take out the inside.

A Rump of Beef rolled.

TAKE out the bones, make a slit the whole length of it, and spread it as much as you can: lard it with large pieces of bacon well seasoned: make a forcemeat of the flesh of the breasts of fowls, beef-suet, mushrooms, and boiled ham: season your forcemeat with pepper, salt, sweet herbs, spices, parsley, and small onions, a few crumbs of bread, moistened with cream, and three or four yolks of raw eggs; hash all these together, and pound it in a mortar; having spread this forcemeat on the piece of beef, roll it up at the two ends, and tie it fast with packthread; take a pot, or kettle, of the size of your beef, and garnish the bottom of it, first with slices of bacon, and then with slices of beef well seasoned with salt, pepper, herbs, spices, onions, carrots, and parsnips; put the piece of beef into the pot and cover it with beef and bacon; cover your pot very close, put fire under and over it, and keep it stewing for ten or twelve hours; make hash'd sauce, with some ham or bacon cut in dice, with hash'd mushrooms and truffles, small onions and parsley; toss up all this in a saucepan with a little melted bacon, and moisten it with good gravey; when it is enough, take off all the fat, and thicken the sauce with a cullis of veal and bacon. When you are going to serve, mix among it a hash'd anchovy and a few capers; take up your beef and drain it very well; then lay it in your dish; pour your sauce upon it; so serve it very warm.

You

You may also serve it with a ragoo of calves sweet breads, and cocks combs, or with a ragoo of cucumbers and succory.

To make Beef Cullis.

ROAST a piece of buttock of beef very brown, cut off all the brown part, and beat it hot in a mortar, with the carcasses of partridges, or any other fowl you have, and crusts of bread; then put it into a stew-pan with strong gravy and good broth; season it with salt, pepper, cloves, thyme, sweet basil, and a piece of green lemon. Let these have four or five boilings up, then strain them for use.

Beef ~~es~~carlot

TAKE a briscuit of beef, rub it all over with bay salt, and white salt mixed with it; then lay it in an earthen pan or pot, turn it every day, and in four days it will be red; then boil it four hours very tender, and serve it with savoy, or any kind of greens, or without, with pick'd raw parsley all round.

Beef à la Daub.

TAKE a buttock or a rump of beef, lard it, fry it brown in some sweet butter, then put it into a pot that will just hold it; put in some broth, or gravey hot, some pepper, cloves, mace, and a bunch of sweet herbs, stew it four hours till it is tender, and season it with salt; take half a pint of gravey, two sweet-breads, cut into eight pieces, some truffles and morels, palates, artichok bottoms, and mushrooms, boil all together, lay your beef into the dish, strain the liquor into the sauce and boil all together. If it is not thick enough, roll a piece of butter in flour, and boil in it. Pour this all over the beef. Take force-meat roll'd in pieces, half as long as one's finger, dip them into batter made with eggs, and fry

them brown, fry some sippets dipp'd into batter, cut three-corner-ways, stick them into the meat, and garnish them with the force-meat.

A Hash of raw Beef.

CUT some thin slices of tender beef, and put them in a stew-pan, with a little water, a bunch of sweet herbs, some lemon-peel, an onion, with some pepper, salt, and some nutmeg; cover these close, and let them stew till they are tender; then pour in a glass or two of claret, and when it is warm, clear your sauce of the onion, herbs, &c. and thicken it with burnt butter. It is an excellent dish. Serve it hot, and garnish with lemon slic'd, and red beet roots, capers, and such like.

Stewed Beef-Steaks.

TAKE some rump beef-steaks, season them with pepper and salt; then lay them in the pan and pour in a little water, then add a bunch of sweet herbs, a few cloves, an anchovy, a little verjuice or vinegar, an onion, and a little lemon-peel, with a little bit of butter, or fat bacon, and a glass of white wine. Cover these close, and stew them gently, and when they are tender pour away the sauce, and strain it; then take out the steaks and flour and fry them; and when you put them in the dish, thicken the sauce and pour it over them.

To fry Beef-steaks.

BEAT them well with a roller, fry them with half a pint of ale; shred some onion small, mix it with salt, and a few crumbs of bread, and strew them therewith. When they are fry'd, take a little onion, a shalot, thyme, parsley and savoury, and chop them very small, add some grated nutmeg, then roll up a piece of butter in flour, and shake it up very thick, and serve them.

Beef-steaks

Beef-steaks rolled.

GET three or four large beef-steaks and flat them with a cleaver : make a forcemeat with the flesh of a capon, some of a fillet of veal, and some gamon of bacon, both fat and lean ; add to this the fat of a loin of veal, sweetbreads, young onions, mushrooms, and truffles; the yolks of four eggs, with a little cream ; season all these with spice and herbs, and hash them, then strew them on your slices of beef, and roll it up very handsomely, that they may be firm, and of a good size ; then let them stew a good while. When they are enough, take them up, and drain away the fat very well, then slit them in two and lay them in a dish, the cut sides uppermost. You may put to them a ragoo, or a good cullis, as you please.

To stew a Rump of Beef.

BOIL it till it is more than half enough, take it up, and peel off the skin ; take salt, pepper, beaten mace, grated nutmeg, parsley, marjoram, favoury, and thyme shred, and stuff them in large holes through the fat, and lay the rest of the seasoning all over the top, and spread over it the yolk of one or two eggs to boil it on. Save the gravy that runs out while you are stuffing it, and put to it a pint of claret, and some vinegar ; put it into a deep pan, so fit for it, that the liquor will fill it up to the top ; let it bake for two hours, then put it into a dish, and pour the liquor it was baked in all over it.

To stew Beef in Gobblets the French Fashion.

TAKE any piece of beef except the leg, cut it in pieces as big as pullets eggs, both of fat and lean ; stew it in a stew-pan with water, skim it clean, and when it has boiled an hour, put in salt, whole

pepper, cloves and mace, carrots, turnips, parsnips, and whole onions, cover it close and let it stew till it is tender, putting in half an hour before it is enough, parsley, thyme, sweet marjoram, spinach, sorrel, and winter savoury, and some claret; then dish it on sippets and serve it to table hot. Garnish with barberries, grapes, or gooseberries.

To stew a Leg of Beef.

BREAK it, then put to it two or three quarts of water, salt, whole pepper, and a bunch of sweet herbs; then let it stew for seven or eight hours, then pour out all, both meat and broth into a pan, and let it stand till the next day; then set it on the fire again, and put in a quart of ale, and let it boil about half an hour; then take it off, and put it in a dish with toasts upon it.

Beef à la Vinagrette.

TAKE a large slice of beef three inches thick, most lean, from the buttock or elsewhere; stew it with water, and a glass of white wine, season'd with salt, pepper, cloves, a bunch of herbs, and a bay-leaf; let it boil till most of the liquor is boil'd away; then set it a cooling, and when it is cold, serve it up with slices of lemon and a little vinegar.

To make Dutch Beef.

TAKE eight pounds of beef, without bone, and rub it all over with about six ounces of coarse sugar, let it lie two days, then wipe it a little, and take a pint of white salt, a pint of salt petre, and six ounces of petre-salt beaten, and rub it well into the beef; then let it lie for three weeks, turning and rubbing it every day, then sew it up in a cloth. and hang it up in the chimney to dry; let it be turned upside down every day, that the brine does not settle; afterwards boil it in pump water till it is very tender.

To

To soufe Beef.

TAKE either buttock, chuck, or briscuit of beef, season them with salt and pepper for four days; then roll them up as even as you can; then tie a cloth fast about it, and boil it in water and salt till it is tender; then take it up, and soufe it in water, vinegar, a little white wine, and salt; then put it into a hoop frame to fashion it round and upright; then dry it in some smoaky place, or in air; when you use it, cut it out in slices, and serve it up with sugar and mustard.

To roast a Tongue and Udder.

BOIL the tongue a little, peel it, and lard it with bacon, the length of an inch, being first seasoned with nutmeg, pepper, and cinnamon, and stuff the udder full of cloves; then spit and roast them, baste them with butter, and serve them up with claret sauce. Garnish with sliced lemon.

To fry a Neat's Tongue.

BOIL it, then cut it into thin slices, season it with nutmeg, cinnamon, and sugar, dip your slices of tongue into yolks of eggs, adding a little lemon-juice; make some butter very hot in a frying-pan, fry your tongue, and pour eggs by spoonfuls; and when they are done, serve them up with white wine, butter, and sugar, well beaten together.

Ox Tongues à la Mode.

TAKE large ox tongues, boil them tender, then peel them, take off the skin, and lard them on both sides, leaving the middle, then brown them off, and stowe them one hour in good gravy and broth; season with spice and a bunch of herbs, and put in some morels, truffles, mushrooms, sweetbreads, and artichoke

artichoke bottoms ; then skim off the fat, and serve them either hot or cold.

Neat's Tongues à la Braîse.

CUT off the roots of the tongues, and then put them into boiling water, that you may take off the skin as clear as possible ; lard them with large bits of raw gammon or bacon well seasoned ; then take a boiler, and cover the bottom of it with pieces of bacon, and slices of beef well beaten : lay in your tongues with slic'd onions, and all sorts of sweet herbs and spices ; season them besides with pepper and salt, and cover them with slices of beef and bacon in the same manner under them, so that they may be entirely wrapp'd up in them ; put them to stew à la braise with fire over and under ; you must keep them so eight or ten hours, that they be thoroughly done ; after which, you must have in readiness a good cullis of mushrooms, or some good ragoo, with all sorts of ingredients, as mushrooms, morels, truffles, sweetbreads, &c. having taken up your tongues, drain them, and take off the fat ; then lay them in a dish, and your ragoo over them ; if you would garnish the dish, you may cut one of the tongues in slices, or else garnish it with fricandoes, all served very warm.—Calves tongues may be dress'd in the same manner.

To pickle 'Tongues.

MAKE your pickle with salt-petre and sal-prunella ; to six quarts of water put one ounce of each, and half a pound of bay salt, a pound of white sugar, and a quarter of a pound of coarse sugar ; boil all these together till the scum rises ; let it be very strong, skim it clean, and when it is cold put the tongues to it, and let them lie at their full length to be covered ; turn them three times a week, let them lie three weeks, and then you may boil and peel them ;

them; eat them with chickens or pigeons, asparagus, cauliflowers, spinach, or what is in season. You may keep them in pickle as long as you please, or rub them in bran, and hang them in your chimney.

To dry Neats Tongues.

BEAT salt and salt-petre very fine, an equal quantity of each, lay the tongues in pump water all night, rub them very well with the salt, and cover them all over with them, still putting on more as they waste; when they are stiff and hard they are enough; then roll them in bran, and dry them before a gentle fire: before you boil them, lay them in pump water all night, and boil them in pump water.

To marinate Neat's Tongues.

BLANCH them, boil them, lard them, if you please, put them in a vessel; make a pickle of nutmegs and ginger slic'd, large mace, whole cloves, a bunch of sweet herbs, parsley, sweet marjoram, rosemary, thyme, winter savoury, sage, and bay-leaves; boil these in as much wine vinegar and white wine as will fill the vessel you put your tongues into; put in some salt and slic'd lemons; when they are cold close them up for use, serve them with some of the liquor, spices, herbs, and sallad oil, and slices of lemon.

To roast a Neat's Foot.

BOIL it, peel it, let it stand by till it is cold, then lard it, fasten it on a small spit, and baste it with butter, vinegar, and nutmeg; for the sauce, toast some bread, soak it in claret and vinegar, strain it through a strainer, put the liquor into a pipkin, and put in it a few slit cloves, ginger, and beaten cinnamon; set it on the fire, stir this with a sprig of rosemary till it is pretty well thickened: Dish your foot, pour the sauce on it, and serve it up.

To

To bake Ox Cheeks.

BONE your cheeks, pick out the balls of the eyes, cleanse the mouth, soak them, wash out the blood, wipe them dry with a cloth, season them with salt, pepper, and nutmeg, put them into an earthen pan with three or four large onions, mace, and cloves; lay the jaw-bones on the top of the meat, then put in half a pint of water, and half a pint of claret; cover the pan with coarse paste, and bake it. Serve it on fry'd greens, and run it over with beaten butter; but the common way is, in its own liquor.

Another Way.

PUT them in water all night, then bone them, and stuff them with all manner of spice: season them with salt and pepper, then put them into a pan, one cheek clap'd close together upon the other; lay over them bay-leaves, and put in a quart of red wine, so cover the pan and bake them; when you take it out of the oven, pour off the liquor, and take the fat off, and mix it with some melted butter, and pour it over the cheeks. Serve them cold with mustard and sugar, they will eat like venison.

To fry Neats Feet.

BOIL them, blanch them, and split them; then fry them in clarify'd butter, or take out the bones, and fry them in butter with a little salt and some strong broth; when you have fry'd them a little, put in some mint, thyme, and parsley shred small, and some beaten pepper; beat the yolks of eggs, mutton gravy, vinegar, the juice of lemons, or orange, and nutmeg, pour the sauce upon it, and serve it up.

To roast or bake a Bullock's Heart.

LARD it with large pieces of bacon, and make a stuffing of winter-savoury, stript thyme, parsley, some

some suet, a couple of anchovies, salt, pepper, nutmeg, and grated bread; work all up with the yolks of a couple of eggs, and put it into the cavities of the heart, skewer it up close to keep in the stuffing, and place it in a deep dish, on a couple of skewers laid in the dish to keep it from burning; when baked enough, serve it up with gravey sauce.

To pickle Pork.

SALT the principal pieces of pork lightly with common salt; then lay them hollow, that the blood may drain from it, with the fleshy side downwards; let it lie two or three days amongst the salt; put some beaten white pepper, and a few cloves bruised; salt it well, and pack it very close in the thing you keep it in, with the rind downwards, cover it with salt, and when it has stood near three weeks, put in so much salt and pickle as will cover it; and then lay a false bottom on the top, to keep it under pickle. Put the ordinary and bony pieces by themselves.

Another Way.

GET one gallon of spring water, half a pound of bay-salt, the like quantity of coarse sugar, three ounces of salt-petre, which must be boiled all together, and you must skim it when cold; the pork is to be cut into what siz'd pieces you think most proper, which must be laid down close, and then pour the liquor upon it; it must be kept from the air; it will be fit for use in about eight days. If your pickle don't keep well, it must be fresh boil'd; skim it when cold, as before, and then put it to the meat again.

To roast Pig in imitation of Lamb.

LET your pig be a month or five weeks old, divide it down the middle, take off the shoulder, and leave the rest to the hind part, then take the skin

skin off, draw sprigs of parsley all over the outside, which must be done by running a skewer or larding-pin, and sticking the stalk of the parsley in it; spit it and roast it before a quick fire, dredge it and baste it well with fresh butter, roast it a fine brown, and send it up with a froth on it: garnish with green parsley, it will eat and look like fat lamb.—It is eat with sallad.

To barbicue a Pig.

DRESS a pig of ten weeks old as if it were to be roasted, make a forcemeat of two anchovies, six sage leaves, and the liver of the pig, all chopped very small, then put them into a marble mortar, with the crumb of half a penny loaf, four ounces of butter, half a tea-spoonful of chyan pepper, and half a pint of red wine, beat them all together to a paste, put it in your pig's belly and sew it up, lay your pig down at a good distance from a large brisk fire, singe it well, put in your dripping-pan three bottles of red wine, baste it with the wine all the time it is roasting, when it is half roasted, put under your pig two penny loaves, if you have not wine enough put in more; when your pig is near enough, take the loaves and sauce out of your dripping-pan, put to the sauce one anchovy chopped small, a bundle of sweet herbs, and half a lemon, boil it a few minutes, then draw your pig, put a small lemon or apple in the pig's mouth, and a loaf on each side, strain your sauce and pour it on them boiling hot, lay barberries and slices of lemon round it, and send it up whole to the table.—It is a grand bottom-dish. It will take four hours roasting.

To barbicue a Leg of Pork.

LAY down your leg to a good fire, put into your dripping-pan two quarts of red wine, baste your pork with it all the time it is roasting, when it is
enough,

enough, take up what is left in the pan, put to it two anchovies, the yolks of three eggs boiled hard and pounded fine, with a quarter of a pound of butter, add half a lemon, a bunch of sweet herbs, a teaspoonful of lemon-pickle, a spoonful of catchup, and one of tarragon vinegar, or a little tarragon shred small, boil them a few minutes, then draw your pork, and cut the skin down from the bottom of the shank in rows, an inch broad, raise every other row and roll it to the shank, strain your sauce, and pour it on boiling hot; lay oyster patties all round your pork, and sprigs of green parsley.

To salt Hams.

KEEP your ham about twenty-four hours, or double that time, according to the weather, then salt it well with common salt, and take care to rub it well about the knuckle: To a ham of between 20 or 30 pounds, take three ounces of salt-petre pounded very fine; take half of it, mix it with a handful of common salt, and rub that well into the ham again; then take the remainder of the salt-petre, and mix it with one pound of coarse sugar, and two pounds of salt, and then rub the ham well with it as before: Let it lie in this for three weeks, but be sure to turn it every day, rubbing it well with the brine it lies in; after which hang it up to dry.

To make Essence of Ham.

TAKE the fat off a ham and cut the lean in slices, beat them well, and lay them in the bottom of the stew-pan, with slices of carrots, parsnips and onions; cover your pan and set it over a gentle fire; let them stew till they begin to stick, then sprinkle on a little flour and turn them; then moisten them with broth and veal gravey; season them with three or four mushrooms, as many truffles, a whole leek, some basil, parsley, and half a dozen

dozen cloves, or instead of the leek, you may put a clove of garlick: put in some crusts of bread, and let them simmer over the fire for three quarters of an hour; strain it, and set it by for use.

To roast a Breast of Pork.

GET a fore-quarter of pork, cut off the knuckle; leave as much skin on the breast as you can; divide the neck from the breast, leaving the breast as large as you can; take the bones out of the breast, and rub it well over with salt; then having shred sage and thyme small, and beaten a nutmeg, cloves, and mace small, mix the spice and herbs together, and strew them thick all over the meat, and rub it well in; then roll it up tight with the flesh inward, tie it fast together, spit it lengthways, and roast it.

To broil Pork Steaks.

GET a loin of pork, cut off the skin, and some of the fat; then cut off the steaks very thin, and beat them with your cleaver as broad and as thin as you can; season them with salt and sage shred fine; then lay them on your gridiron, and season the other side; let your sauce be drawn butter, vinegar, and mustard; when they are ready, dish them up, and put the sauce over them.

To dress a Loin of Pork with Onions.

ROAST a fore loin of pork as at another time, peel a quarter of a peck of onions, and slice them thin, lay them in a dripping-pan, which must be very clean, under the pork, let the fat drop on them; when the pork is nigh enough, put the onions into a sauce-pan; let them simmer over the fire a quarter of an hour, shaking them well, then pour out all the fat as well as you can, shake in a very little flour, a spoonful of vinegar, and three tea-spoonfuls of mustard, shake all well together, and stir in the mustard, set

set it over the fire for four or five minutes, lay the pork in a dish, and the onions in a bason.

Chine or Leg of Pork stuffed.

GET a leg or chine, and make a stuffing with sage, parsley, thyme, and the fat leaf of the pork, eggs, and the crumbs of bread; season with pepper, salt, nutmeg, and shalot, and stuff it thick, then roast it gently, and when a quarter roasted, cut the skin in slips; make your sauce with lemon peel, apples, sugar, butter, and mustard.

Brawn imitated.

TAKE two or three pair of neat's feet, boil them very tender, then take a piece of pork, boil it near enough; then pick the flesh off the feet, roll it up in the pork, as they do brawn, very tight; then take a strong cloth, with some coarse tape, roll it tight round, and tie it up in the cloth, and boil it till it is so tender that you may run a straw through it; let it be hung up in a cloth till it is quite cold; after which, put it into some souping liquor, and it is fit for use.

To roast a Pig.

PUT in the pig's belly a piece of bread, some sage and parsley chopp'd small, and some salt; sew up the belly, and spit, and roast it; when warm through, rub it all over with a feather dipt in oil, to prevent its blistering, or a piece of butter on paper; when enough, cut off the ears and the under-jaws, and lay round your dish, and make a sauce with the brains, thick butter, gravey and vinegar, and lay under: make currant sauce in a cup.

A Pig in Jelly.

CUT it in quarters, and lay it in a stew pan to one calf's foot, and the pig's feet, put in a pint.
of

of Rhenish wine, the juice of four lemons, and one quart of water; season with nutmeg and salt; stove it gently two hours, let it stand till cold, and send it up in its jelly.

A Pig Mételot.

SCALD and gut your pig, cut off the head and petty-toes, then cut your pig in quarters, put them, with the head and toes in cold water; cover the bottom of a stewpan with slices of bacon, and place over it the said quarters with the petty-toes, and the head cut in two: season the whole with salt, pepper, sweet basil, thyme, bay-leaves, onions cut in slices, with a bottle of white wine; lay over more slices of bacon, pour over it a little water, let it boil, take two or three large eels, skin, gut, and wash them; cut them into pieces of five or six inches long, and when your pig is half boil'd, put in your eels; then boil a dozen of large crawfish, cut off the claws, and take off the shells off the tails. When your pig and eels are enough, lay first your pig with the petty-toes, and the head, into the dish you design to serve them up in; then place over them your eels and crawfish, with some ham gravey, and some cullis of crawfish, if you have any; or take the liquor they were boil'd in, skim off all the fat, then add to it half a pint of strong gravey, thickened with a little piece of burnt butter, and pour over it; then garnish with crawfish and lemon; fry the brains, and lay round the dish.

To boil a Pig.

CUT your pig in quarters, and boil them in good broth, season'd with an onion stuck with cloves, a bunch of pot-herbs, salt, pepper, and nutmeg; when they are near boil'd put in a pint of white wine; let your sauce be oysters, some slices of lemon, and capers; garnish your dish with the brains of your

pig

pig fry'd, and some fry'd parsley, laying a little heap of brains, and another of parsley.

Different Sorts of Sauce for a Pig.

SOME people don't love any sage in the pig, only a crust of bread; but then you should have a little dry'd sage rubb'd and mix'd with the gravey and butter. Some love bread-sauce in a bason, made thus :

Take a pint of water, put in a good piece of crumb of bread, a blade of mace, and a little whole pepper; boil it for about five or six minutes, and then pour the water off; take out the spice, and beat up the bread with a good piece of butter.

Others love a few currants boil'd in it, a glass of wine, and a little sugar; but in that you must do just as you like it.

Others take half a pint of good beef gravy, and the gravy which comes out of the pig, with a piece of butter roll'd in flour, two spoonfuls of catchup, and boil them all together; then take the brains of the pig and bruise them fine, with two eggs boil'd hard and chopp'd; put all these together, with sage in the pig, and pour into your dish. It is very good sauce. When you have not gravy enough comes out of the pig with the butter for sauce, take about half a pint of veal-gravy, and add to it. Or stew the petty-toes, and take as much of that liquor as will do for sauce mixed with the other.

Common Sausages.

GET three pounds of nice pork, fat and lean together, without skin or gristles; chop it as fine as possible, season it with a tea-spoonful of beaten pepper, and two of salt, some sage shred fine, about three tea-spoonfuls; mix it well together; have the guts very nicely clean'd, and fill them, or put them down in a pot, so roll them of what size you please, and fry them. Beef makes very good sausages.

Fine

Fine Sausages.

TAKE six pounds of lean pork, free from skin and gristles, cut it very small, and beat it in a mortar till it is very fine; shred six pounds of beef-suet very fine, free from all skin; take a good deal of sage, wash it very clean, pick off the leaves, and shred it very fine, spread your meat on a clean dresser, or table, and shake the sage all over, about three large spoonfuls; shred the thin rind of a middling lemon very fine, and throw over, with as many sweet herbs, when shred fine, as will fill a large spoon; grate two large nutmegs over, throw over two tea-spoonfuls of pepper, a large tea-spoonful of salt, then throw over the suet, and mix all well together, put it down close in a pot; when you use them, roll them up with as much egg as will make them roll smooth. Make them the size of a sausage, and fry them in butter, or good dripping. Be sure it be hot before you put them in, and keep rolling them about. When they are thorough hot, and of a fine light brown, they are enough. You may chop this meat very fine, if you don't like it beat. Veal eats well done thus, or veal and pork together. You may clean some guts and fill them.

To fry Sausages.

GET half a pound of sausages, and six app'es; slice four about as thick as a crown, cut the other two in quarters, fry them with the sausages of a fine light brown, lay the sausages in the middle of the dish, and the apples round. Garnish with the quarter'd apples.

Stew'd cabbage and sausages fry'd is a good dish, then heat cold peas-pudding in the pan, lay it in a dish, and the sausages round, heap the pudding in the middle, and lay the sausages all round thick, up edgewise, and one in the middle at length.

To roast a Haunch of Venison.

TAKE care to have a substantial fire before you lay it down, then baste it and flour it, and with fine skewers fasten a piece of veal caul over the fat part; if that cannot be had, the white of an egg, or paper well butter'd will serve. A haunch of twelve pounds weight will take up full three hours to be well roasted. Your sauce must be gravy, with a great deal of claret in it. The fashionable sweet sauce is jelly of currants made hot; what was formerly used was pap sauce, made of white bread boil'd in claret, with a large stick of cinnamon, and when boil'd till smooth take out the cinnamon.

Another Way.

SPIT it, then rub it over with butter; then butter a sheet of writing-paper, and put over it; then make a paste of flour and water, roll it out to the size of the haunch, and put it over the paper; then get another sheet of large paper, butter it, and put over the paste; then tie the packthread over all; when enough, serve it with gravy-sauce and currant-jelly.

You may make olives or Scotch collops of a haunch of venison, as of veal.

To make artificial Venison for a Pasty.

GET a loin of mutton, or sirloin of beef, bone it, beat it with a rolling-pin, season it with pepper and salt; then lay it twenty-four hours in sheep's blood, then dry it with a cloth, and season it a little more, and it is fit to fill your pasty.

To stew Venison.

CUT your venison into slices, put it into a stew-pan, with a little claret, a sprig or two of rosemary, half a dozen cloves, a little vinegar, sugar and grated bread; when these have stewed some time, grate in some nutmeg, and serve it up.

To

To dress Venison à la Royale in Blood.

SPIT your venison, lay it down to the fire till it is half roasted; then take it up, and stew it, and make for it a ragoo of cucumbers, sweetbreads, and asparagus. Garnish with petits and crisp parsley, and serve it up.

To recover Venison when it stinks.

TAKE as much cold water in a tub as will cover it a handful over, and put in a good deal of salt, and let it lie three or four hours; then take your venison out, and let it lie as long as before in hot water and salt, then have a crust in readiness, and take it out, and dry it very well, and season it with pepper and salt pretty high, and put it in your pasty. Do not use the venison for gravy, but get fresh beef, or other bones.

A pretty Dish of a Breast of Venison.

GET half a pound of butter, flour your venison, and fry it of a fine brown on both sides; then take it up, and keep it hot covered in the dish: Take some flour, and stir it into the butter till it is quite thick and brown, (but take care it don't burn) stir in half a pound of lump-sugar beat fine, and pour in as much red wine as will make it of the thickness of a ragoo; squeeze in the juice of a lemon, give it a boil up, and pour it over the venison. Don't garnish your dish, but send it to table without.

To dress Tripe.

MAKE a sauce with beaten butter, gravey, pepper, mustard, and vinegar, rub the dish with a clove of garlick; and after your tripe is fry'd put it in, and run the sauce over it, with a little bruised garlick amongst it, and sprinkle a little vinegar on the tripe.

To

To roast Tripe.

TAKE your tripe, cut it into square pieces somewhat long, having a force-meat made of crumbs of bread, pepper, salt, nutmeg, sweet herbs, and the yolks of eggs, spread it on one piece of your tripe on the fat side, and lay the other piece upon that, the fat side upon the forcemeat ; then roll them both up together tight, and tying your roll on the spit, flour it, and baste it with butter, and the liquor that drops from it. Serve it with melted butter, and garnish with slic'd orange and raspings.

To boil Tripe.

CUT your tripe into small pieces, set on some water in a stew-pan, and put to it two or three onions cut small, and some salt ; put in the tripe soon after it boils, and let it boil near a quarter of an hour. It is generally sent to table with the liquor in the dish, together with the onions ; some throw a bunch of sweet herbs into the water, and a piece of lemon-peel. Send it to table with butter, &c. as with the fry'd tripe.

To fry Tripe.

CUT your tripe into small pieces, three or four fingers long, dip them in the yolk of an egg, with some fine crumbs of bread ; fry them of a brown colour ; when done, lay them in a dish to drain ; have ready another dish to send them to table, and serve them with butter alone in one bason ; and butter with mustard in another.

C H A P. VI.

Of R A G O O S.

To ragoo a Piece of Beef.

TAKE a large piece of the flank that has fat at the top cut square, or a piece that is all meat, and has fat at the top, but no bones.

The rump does well. Cut all nicely off the bone (which makes fine soup) then take a large stew-pan, and with a good piece of butter, fry it a little brown all over, flouring your meat well before you put it into the pan, then pour in as much gravey as will cover it, made thus: Take about a pound of coarse beef, a little piece of veal cut small, a bunch of sweet herbs, and onion, some whole black and white pepper, two or three large blades of mace, four or five cloves, a piece of carrot, a little piece of bacon steep'd in vinegar a little while, a crust of bread toasted brown; put to this a quart of water, and let it boil till half is wasted. While this is making, pour a quart of boiling water into the stew-pan, cover it close, and let it be stewing softly; when the gravey is done strain it, pour it into the pan where the beef is, take an ounce of morels and truffles cut small, some fresh or dry'd mushrooms cut small, two spoonfuls of catchup, and cover it close; let all this stew till the sauce is rich and thick; then have ready some artichoke bottoms cut into pieces, and a few pickled mushrooms; give them a boil or two, and when your meat is tender, and your sauce quite rich,

rich, lay the meat into the dish and pour the sauce over it. You may add a sweetbread cut in pieces, a palate stewed tender, cut into little pieces, some cock's-combs, and a few forcemeat balls. These are a great addition, but it will be good without.

For variety, when the beef is ready, and the gravey put to it, you may add a large bunch of cellery cut small and wash'd clean, two spoonfuls of catchup, and a glass of red wine. Omit all the other ingredients. When the meat and cellery are tender, and the sauce rich and good, serve it up. It is also very good this way: take six large cucumbers, scoop out the seeds, pare them, cut them into slices, and do them just as you do the cellery.

Another Way.

LARD the hind part of a buttock of beef with thick pieces of bacon, put it into a stew-pan with some slices of bacon at the bottom; season with salt, pepper, nutmegs, cloves, and sweet herbs; cover it with bards of bacon; put in two pounds of good lard, cover your pan, and stew it gently between two fires for twelve hours, then put in a little brandy. Garnish with pickles, and serve it up.

To ragoo a Leg of Mutton.

TAKE a leg of mutton, take all the skin and fat off, cut it very thin the right way of the grain; then butter your stew-pan and shake some flour into it; slice half a lemon, and half an onion, cut them very small, a small bunch of sweet herbs, and a blade of mace; put all together with your meat into the pan, stir it a minute or two, then put in six spoonfuls of gravey, and have ready an anchovy minced small, mix it with some butter and flour, stir it altogether for six minutes, and then dish it up.

To ragoo Sheeps Tongues.

BLANCH your sheeps tongues in boiling water, being well washed; then put them into cold water. Cut slices of a buttock of beef, about two pounds; lay them over the bottom of a stew-pan with slices of bacon, set the pan over a fire, cover it, and let them stew; when you perceive the meat begins to stick to the pan, put in a handful of flour, stir it altogether for a while; then put in broth and water, in equal quantities, just as much as will cover the tongues; then lay your tongues into a stew-pan, pour the ingredients above-mentioned upon them; season with salt, pepper, spices, onions, cives, parsley, and savoury herbs; add carrots, parsnips, and lemon peel; let all these stew together, then take up the tongues, peel them, slit them in two, dip them in some of the fat in which they were stewed, drudge them with grated bread, broil them, and serve them with the essence of ham in a dish, and the broil'd tongues round it; or you may serve it with only verjuice, salt, and pepper.

To dress Lamb in a Ragoo.

CUT your quarter of lamb into four quarters, lard it with middle sized slips of bacon, and tosse it up a little in a stew-pan to brown it, then stew it with broth, salt, pepper, cloves, a bunch of sweet herbs, and mushrooms. Make a sauce for it of fry'd oysters, with a little flour, and a couple of anchovies; when you are ready to serve up, add some lemon-juice, and garnish with fry'd mushrooms.

Another Way.

TAKE your lamb, half roast it, then cut it in four pieces, and tosse it up in a stewpan to brown it: then stew it in good broth, with salt, pepper, cloves,
a few

a few mushrooms, and sweet herbs; when it is enough put to it a cullis of veal, and serve it.

A Ragoo of Lambs Stones and Sweetbreads.

WASH your lambs stones and sweetbreads, and blanch them in boiling water; then put them in cold water; when you take them out, lay them on a linen cloth, dry them well, put them in a stew-pan with a little melted bacon, and a bunch of herbs; season them with salt and pepper; add to them some small mushrooms, and sliced truffles. Having tossed up these all over a stove, moisten it with gravey, and make it simmer over a gentle fire: when they are done enough, take off all the fat, and bind the ragoo with a cullis of veal and ham.

To ragoo a Breast of Veal.

STUFF it with forcemeat between the flesh and bones, and lard it with large pieces of bacon, and half roast it, then put it into the stew-pan over a stove, with gravey, till it is enough, toss it up with forcemeat-balls, mushrooms, truffles, morels, oysters, &c. first stuffing it all up the briscuit with forcemeat; garnish with lemon sliced, or orange.

Another Way.

LARD your veal with bacon; then half boil it in water and salt, whole pepper, and a bunch of sweet herbs; then take it out, and dust it with some grated bread, sweet herbs shred small, grated nutmeg and salt all mixed together; then broil it on both sides, and make a sauce of anchovies and gravey thickened up with butter. Garnish with pickles.

A Ragoo of Calves Heads.

BOIL two calves heads; when they are cold cut off all the lantern part in pieces, about an inch

long, and about the breadth of your little finger, then put the pieces into a stew-pan with a little white gravy, twenty oysters cut in two or three pieces, some little mushrooms, truffles, morels, a little juice of lemon, season with salt, white pepper, and a piece of mace; when all is stewed a little while, put to it two or three spoonfuls of cream or milk, the yolks of two or three eggs beat, and a little shred parsley. After the cream, &c. is put to it, let it stew slowly, and keep stirring it to prevent its curdling. When you are ready to serve, garnish your dish with toasted bread cut like sippets, lemon, and a few pickled mushrooms. For a change you may add sweetbreads and artichoke bottoms.

A ragoo of Pig's Ears.

TAKE a quantity of pigs ears, and boil them in one half wine, and the other half water; cut them in small pieces; then brown a little butter, and put them in, and a pretty deal of gravy, two anchovies, a shalot or two, a little mustard, and some slices of lemon, some salt and nutmeg; stew all these together, and shake it up thick. Garnish the dish with barberries.

Venison in Ragoo.

LARD a piece of venison with large pieces of bacon, well seasoned with salt and pepper; fry it in lard or toss it up in a stew-pan with melted bacon; then stew it three or four hours in broth or boiling water, and some white wine, season'd with salt, nutmeg, two or three bay-leaves, a piece of green lemon, and a bunch of sweet herbs; thicken the sauce with flour, or bind it with a good cullis; and when you serve it up to table, add lemon-juice and capers.

A Ragoo of Cocks-combs, Cocks-kidneys, and fat Livers.

TAKE a stew-pan, put in it a bit of butter, a bunch of sweet herbs, some mushrooms and truffles; put it, for a minute, over the fire, flour it a little, moisten it with half a spoonful of broth; season it with salt and pepper; let it stew a little, then put in some cocks-combs, cocks-kidneys, fat livers, and sweetbreads; let your ragoo be palatable, thicken it with the yolks of eggs; serve it up hot for a dainty dish.

To dress a Goose in Ragoo.

GET a goose, flat the breast down with the cleaver, then press it down with your hand, skin it, dip it into scalding water, let it be cold, lard it with bacon, season it well with pepper, salt, and a little beaten mace, then flour it all over, take a pound of good beef suet, cut small, put it into a deep stewpan, let it be melted, then put in your goose; let it be brown on both sides, when it is brown, put in a pint of boiling water, an onion or two, a bunch of sweet herbs, a bay-leaf, some whole pepper, and a few cloves, cover it close, and let it stew softly till it is tender; about half an hour will do it if small; if a large one, three quarters of an hour; in the mean time make a ragoo, then boil some turnips almost enough, some carrots and onions quite enough; cut them all into small pieces, put them into a stew-pan, with half a pint of good beef gravy, a little pepper and salt, a piece of butter roll'd in flour; let this stew all together for a quarter of an hour, take the goose and drain it well, then lay it in the dish, and pour the ragoo over it. Where the onion is disliked, leave it out. You may add cabbage boiled and chopp'd small.

To make a Ragoo of Gibblets.

SCALD your gibblets, and if you have any cocks-combs, scald them by themselves, and skin them; then put them into a pan with strong broth, seasoning them high with salt, spice and sweet herbs, and simmer them; then ragoo them in melted lard, with some cives and shred parsley; then put them again into their own broth, and simmer them; then thicken with the yolks of two eggs, and serve them up in plates.

To ragoo Pigeons.

LARD your pigeons, divide some of them into halves, season them with salt, pepper, cloves, and mace, and dip them in the yolks of eggs beaten; then make a good quantity of butter hot in a frying-pan, and brown it with a little flour; then put in your pigeons, and just brown them, then take them out, and put them into a stew-pan, and put to them as much good gravy as will just cover them; put in also a bunch of sweet herbs, and set them a stewing; when they are almost enough, take out the herbs, and put in shalot, some oysters and anchovies, mushrooms and pickles; then when the pigeons are stewed enough, dish them, and having ready roasted larks, or other small birds, lay them round the dish; or, if you have no birds, lay pieces of sweetbreads dipp'd in the yolks of eggs and fry'd, and so serve them up; garnish with slices of lemon and pickles.

A Ragoo of Mushrooms.

CUT your mushrooms, toss them up with butter, or melted bacon, season them with salt, pepper, and parsley shred small; moisten them with flesh gravy, or fish broth; thicken it with a culis of flesh, or maigre cullis, or a little flour, yolks of eggs, and lemon-juice, and serve them up.

To dress Fresh Cod in Ragoo.

SCALE your cod and boil it in water, with vinegar, pepper, salt, a bay-leaf, and lemon; make for it a sauce of burnt butter, fry'd flour, capers, and oysters; let it be white when you serve it up.

To ragoo Salt Cod.

CUT it in pieces, and let it soak from night till morning, and boil it with a quick fire. Take a stew-pan, put in it a large piece of butter, some green onions, parsley cut small, pepper, then your cod, let all stew some time, stirring it often till it becomes thick: you may put some fish broth, if you like it; let all be relishing, and serve it up hot, garnishing your dish with fry'd parsley and slices of lemon and orange.

A Ragoo of Oysters.

OPEN your oysters, drain them over a sieve, and put a dish under to receive their liquor. Melt some fresh butter in a stewpan, put in it a dust of flour, and keep stirring it till it is brown; moisten it with a little gravey, and put in some small crusts of bread of the bigness of the top of your finger, and next your drain'd oysters; toss it up, season it with pepper, parsley, cives, and some of the oyster liquor. Your ragoo being well relished, serve it up for a fine dish.— This ragoo must be quickly done, because the oysters must boil.

A White Ragoo of Oysters.

PUT into a stewpan, a good bit of butter roll'd in flour, some shred parsley, some nutmeg grated, pounded pepper, half a lemon cut like dice, a shred anchovy, and several oysters, with their liquor; put the whole on the fire; but take care it does not boil; and when thickened serve it up hot: let it be relishing. You may use this ragoo with fish, chickens, or any such other fowl you please, for a first course.

A Ragoo of Crawfish.

PICK your crawfish, and take their tails, which put on a plate with some little mushrooms, several slices of truffles, and a bunch of sweet herbs; the whole being seasoned with salt and pepper, let it take a fry with melted bacon, or butter, in a stewpan on a slow fire, moisten it with some gravy; being done enough, take off the fat, and thicken it with some cullis of crawfish; then put it on hot cinders, taking care not to let it boil lest it turn; you may put to it several heads of asparagus, and artichoke bottoms, if in season. When your ragoo is done, serve it hot for a second course.

To dress Smelts in Ragoo.

PUT your smelts into a stew-pan with a little white wine, scraped nutmeg, sliced lemon, and fry'd flour; when they are almost enough, add some minc'd capers, and serve them up.

C H A P. VII.

Of P O U L T R Y.

A young Turkey with Oysters.

PICK your turkey, draw it, and singe it neatly; cut the liver into bits, and put it into a stew-pan, together with a dozen oysters and a bit of butter, season'd with salt, pepper, sweet herbs, all-spice, mushrooms, parsley, and chibbol; let it be a moment over the fire, then mince the whole and stuff your turkey with them, and let it be blanch'd a little; spit it, and tie bards of bacon, and paper over it; mean while have a ragoo ready for your turkey; make it thus: take three dozen of oysters and blanch them in boiling water, drain them, take off the beard, then put in your stew-pan some essence of ham, and set it a boiling; skim off the fat, taste it, and put this with your oysters into another pan. When your turkey is roasted, dish it up and put your ragoo over it, with the juice of a lemon; let it be relishing, and serve it up hot for a first course.

To stew a Turkey brown.

WHEN you have drawn the craw out of your turkey, cut it up the back and take out the entrails, that the turkey may appear whole, and take all the bones out of the body very carefully, the rump, legs, and wings is to be left whole, then take the crumb of a penny loaf, and chop half a hundred of oysters very small, with half a pound of beef mar-

row, a little lemon-peel cut fine, and pepper and salt; mix them well up together, with the yolks of four eggs, and stew your turkey with it, sew it up and lard it down each side with bacon, half roast it, then put it into a tossing-pan with two quarts of veal gravey, and cover it close up; when it has stewed one hour, add a spoonful of mushroom catchup, half an anchovy, a slice or two of lemon, a little chyan pepper, and a bunch of sweet herbs; cover them close up again, and stew it half an hour longer, then take it up and skim the fat off the gravey, and strain it, thicken it with flour and butter, let it boil a few minutes, and pour it hot upon your turkey; lay round it oyster patties, and serve it up.

To dress a forced Turkey with Herbs.

TAKE your turkey, loosen the skin on the breast of it, and stuff it with a farce of raw bacon, most sorts of sweet herbs, parsley, and chibbol, chopped small, pounded in a mortar, and well season'd; also put some of this farce into the body and roast it; when it is enough, dish it; pour on a good ragoo of all sorts of garnitures, and serve it up to table hot.

After the same manner you may dress pullets, pigeons, and other sorts of fowls.

To carbonade a Turkey.

ROAST your turkey till it is near enough; scotch it with your knife long ways, cross it over again, that it may look like cheque work; then wash it over with butter, strew salt over it, then set it in the dripping-pan to have a heat, turning it two or three times, then lay it on a gridiron over a gentle fire of charcoal; when it is broil'd enough, take it up, dish it, pour over it a sauce made of gravey and strong broth, boil'd up with a ladleful of drawn butter, an anchovy,

anchovy, a little slic'd nutmeg, and some grated bread ; strew it over with barberries, and garnish with orange or lemon. Or you may boil manchet slic'd, and soak'd in strong broth, with onions in gravey, nutmeg, lemon cut in dice, and drawn butter, and put this under the turkey.

A Fowl à la Braise.

PICK and gut a fowl, truss the legs inside the belly, and lard it with thick bacon, the bigness of the half of a small finger ; season it with pepper and salt, sweet herbs, and fine spices, then lard your fowl, and bind it with packthread ; take a long deep stew-pan, and put in it some slices of bacon and veal, then put your fowl into it, seasoned with pepper and salt, sweet basil, thyme, bay-leaves, onions, and a crumb of garlick ; continue to cover it with slices of bacon and veal, and moisten it with a glass of wine, and one or two ladlefuls of broth ; stew it, fire under and over ; being done, dish it up, putting a minc'd sauce over it, or a ragoo of sweetbreads of veal, cocks-combs, and champignons, or a cullis of ham, or a ragoo of oysters ; all which depends on the fancy of the cook, if only it hath a good taste ; then serve it up hot for an entry.

A Pullet roasted.

GET a pullet, or a hen full of eggs, draw it, and roast it ; being enough, cut it up and shred the brawny part in small slices, leave the wings, legs, and rump whole, stew all in the gravey, with some salt, add thereunto a minc'd lemon ; being enough, let the meat lie in the middle of the dish with the legs, wings, and rump about it ; garnish the dish, with oranges and lemons quartered.

A Fowl, Chicken, or Capon à la Bourgeoise.

PICK, singe, draw, and truss your fowl ; take a kettle, or earthen pot, put water in it, enough to soak your fowl ; put your pot over the fire with a handful of salt ; and when the water boils, put in your fowl, but let it not boil too much : put a lump of butter in a stew-pan, with a dust of flour, nutmeg, pepper, salt and oysters, if any are to be had ; put your stewpan over the fire, and thicken your sauce ; which being thickened, and pretty relishing, take out your fowl, and dish it up with oyster-sauce over it.

A Fowl in hash.

TAKE some fowls ready dress'd, then take the flesh, and cut it very small ; take the carcasses, put them in a stew-pan with good broth, an onion, cut into slices, parsley, and sweet herbs ; when it is boil'd enough, strain it off ; then put in it a bit of butter roll'd in flour, and let it stew a moment again ; then put it in your hash of fowls ; let your hash be relishing ; thicken it with three yolks of eggs, or more, according to the quantity of hash you make ; it being thick, put in it the juice of a lemon, and serve them up hot.

Chickens with Mushrooms and Sweet Herbs roasted.

TAKE chickens, clean them well, and draw them ; rasp some bacon, and put a few mushrooms, parsley, and young onions, and a little sweet basil, with the livers of young chickens season'd with pepper and salt. Hash all and mix it together ; put it in the bodies of your chickens ; then put them in a stew-pan, with a piece of butter, parsley, young onions,

onions, salt and sweet basil. Being done, packthread them and spit them, and put them to the spit wrapp'd with bards of bacon, and let them roast slowly. Make a ragoo of mushrooms, after this manner; if they are dry'd mushrooms, steep them in lukewarm water for one hour or two, then take them out, put them in a stew-pan with some gravey, and let them stew on a slow fire. Having stew'd a quarter of an hour, thicken them with some cullis. When your chickens are done take them from the spit, unbard them, and dress them handsomely in their dish; see that your ragoo of mushrooms be of a good taste, and sharp, put it upon your chickens, and serve it hot for a first course.

Chickens with Anchovies.

TAKE your chickens, raise the skin from the breasts with your finger; then grate some fat bacon, season it with pepper, salt, two anchovies, some cives, and parsley shred small; mix these together, and stuff the chickens breasts with it; then tie them with packthread, wrap them in bards of bacon and sheets of paper; spit them and roast them. In the mean time, wash and bone your anchovies, mince them very small and melt them in a stewpan with a cullis of veal and ham. Keep the cullis warm, and when the chickens are roasted enough, take off the bards, put them in a dish, pour the cullis upon them, and serve them up for the first course.

In the same manner you may dress capons, pullets, partridges, quails, fillets of veal, and mutton with anchovies.

Chickens with Gravey.

TAKE as many * bards of bacon as you have chickens, and of the same size; season them

* Bards of bacon are broad thin slices.

with

with salt, pepper, parsley, cives, and savoury herbs, all shred together very fine: then loosen the skin from the chickens breast, and thrust one of these seasoned slices of bacon between the skin and breast of each; then bind them in with packthread, then wrap them up in bards of bacon, put them on the spit to roast them, when they are done, take off the bards, dish them, and pour on them some veal gravey, and serve them up in little dishes.

Pull'd Chickens.

TAKE six chickens, boil them near enough, then flea them and pull the white flesh all from the bones, put it in a stewpan with half a pint of cream, which must be first made scalding hot, the gravey that runs from the chickens, a few spoonfuls of that liquor they were boiled in; to this add some raw parsley shred fine, give them a toss or two over the fire, and dust a little flour upon some butter, and shake up with them. Chickens done this way must be killed the night before, and little more than half boiled, and pulled in pieces as broad as your finger, and half as long. You may add a spoonful of white wine, if you please.

To broil Chickens.

SLIT your chickens down the back, and season them with salt and pepper, lay them on a very clear fire, and at a great distance, and let the inside lie next the fire, that the fleshy side be not scorched nor discoloured: when they are half done, you may turn them often, and baste them often; strew on raspings of a French role, that it may crisp, it must be finely grated. Shred parsley and melted butter is a good and ready sauce; or you may take a large handful of sorrel, dip it in scalding water, then drain it, and have ready a pint of strong broth or gravey, a shallot.

shallot shred small, a little thyme, a little parsley, a bit of burnt butter to thicken it; lay the sorrel in heaps, and pour the sauce over it. Garnish with sliced lemon.

To farce Chickens Bouillon blanc.

MINCE the white of their breasts with fat bacon boiled, the crumb of a French role boiled in milk, and a little marrow, take the yolk of one egg boiled hard, and the yolk of another raw; mince all these together, and season them with salt, pepper, nutmeg, and the juice of lemon; lay this up in your chickens, and bake them; of the forcemeat you may make patties to garnish your chickens, but put neither bread nor eggs to your forcemeat.

To marinate Chickens.

QUARTER your chickens and lay them for two or three hours to marinate in vinegar or verjuice, and juice of lemon, salt, pepper, cloves, bay-leaves, and cives; then make a batter with flour, white wine or water, the yolks of eggs, salt and melted butter; beat all these well together, drain your chickens, and dry them with a cloth, dip them into it, and fry them in hog's lard; and when they are well coloured, dish them up in the form of a pyramid, and serve them up with fry'd parsley and slices of lemon.

Some drudge them with flour instead of dipping them in batter; but then the hog's lard must be very hot before you put them into the pan.

To stew Ducks.

TAKE three young ducks, lard them down each side the breast, dust them with flour and set them before the fire to brown, then put them in a stewpan with a quart of water, a pint of red wine, one spoonful.

spoonful of walnut catchup, the same of browning, one anchovy, half a lemon, a clove of garlick, a bundle of sweet herbs, chyan pepper to your taste, let them stew slowly for half an hour or till they are tender, lay them on a dish and keep them hot, skim off the fat, strain your gravey through a hair sieve, add to it a few morels and truffles, boil it quick till reduced to little more than half a pint, pour it over your ducks and serve it up. — It is proper for a side dish for dinner, or bottom for supper.

To stew Ducks with Green Pease.

HALF roast your ducks, then put them into a stew-pan with a pint of good gravey, a little mint, and three or four sage leaves chopped small, cover them close and stew them half an hour; boil a pint of green peas as for eating, and put them in after you have thickened the gravey, dish up your ducks, and pour the gravey and pease over them.

A Wild Duck with Lemon juice.

TAKE a wild duck, half roast it, then take it off the spit, and lay it in a dish; carve it, but leave the joints hanging together: in all the incisions put salt and beaten pepper, and squeeze the juice of lemons; turn it on the breast, and press it hard with a plate, put to it two or three spoonfuls of gravey, and set it a little to stew; turn it again, and serve it hot in its own gravey.

You may do it the same way with juice of orange.

To stew Ducks wild or tame.

HALF roast them, then put them in a stew-pan; put in a pint of claret, and a pint of strong broth, two onions quarter'd, and a bunch of sweet herbs, with a little beaten pepper; stew them in a
pan

pan covered, and when they are enough, garnish with fry'd bacon.

To stew Duck, Easterling, Widgeons, or Teal.

SEASON your ducks with salt, pepper, and a few cloves, a shalot or two, with a piece of butter in the belly of each of them; put them into an earthen pan that will just hold them; then put half a pint of claret, and as much strong gravey, and half a pound of butter under and over your ducks, and half a pint of water, a bunch of sweet herbs, some whole cloves, then cover the pan close; let them stew two hours and a half, then strain the liquor, and pour it over your ducks; serve them hot, and garnish them with lemon slic'd, and raspings of bread; in this manner you stew easterlings, widgeons, or teal.

To boil a Duck or Rabbit with Onions.

BOIL your rabbit or duck in a good deal of water, be sure to skim your water, for there will always rise a scum, which, if it boils down will discolour your fowls, &c. they will take about half an hour boiling; for sauce, your onions must be peel'd, and throw them into water as you peel them, then cut them into thin slices, boil them in milk and water, and skim the liquor. Half an hour will boil them. Throw them into a sieve to drain, put them into a stew pan and chop them small; shake in a little flour, put to them two or three spoonfuls of cream, and a good piece of butter; stew all together over the fire till they are thick and fine; lay the duck or rabbit in the dish, and pour the sauce all over. If a rabbit, you must cut off the head and cut it in two, and lay it on each side the dish.

For change you may make this sauce: take one large onion, cut it small, half a handful of parsley clean.

clean wash'd and picked, chop it small, a lettuce cut small, a quarter of a pint of good gravey, a good piece of butter roll'd in flour; add a little juice of lemon, a little pepper and salt, let all stew together for half an hour, then add two spoonfuls of red wine; this sauce is most proper for a duck; lay your duck in the dish, and pour the sauce over it.

To boil Ducks after the French Taste:

LARD the ducks, spit and half roast them, then draw them and put them into a stew-pan, as also a quart of red wine, some chesnuts, first roasted and peel'd, a pint of great oysters, the liquor strain'd, and the beards taken off; three onions minc'd very small, some mace, a little beaten ginger, and a little thyme stript; then put in the crust of a French role grated, to thicken it, and so dish it upon sippets, with the sauce pour'd over them: this may be varied. If there be strong broth, there need not be so much wine put into it; and if there be no oysters, or chesnuts, you may put in artichoke bottoms, turnips, cauliflowers, bacon in thin slices, sweetbreads, &c.

Green Geese à la Daube.

LARD your geese with large pieces of bacon, season with salt, pepper, cloves, nutmeg, bay-leaf, cives, lemon-peel, and wrap them up in a napkin; boil them in broth and white wine; when the broth is pretty well wasted away, and you judge them to be enough, take them off, and set them to cool in the liquor in which they are boiled; then take them out, and serve them dry on a clean napkin, and garnish with green parsley: some boil with them slices of veal and bards of bacon, to strengthen them and keep them white.

Turkies,

Turkies, capons, patridges, and other fowls may be dress'd in the same manner.

A Cullis of Ducks.

ROAST your duck and pound it in a mortar, then cause some gammon to be fry'd brown, and put them into a pot with a handful of lentiles; season them with a clove of garlick, three or four cloves, some cives and savoury; let them stew all together; when they have stewed some time, pound them with the flesh of the duck, and toss them up in a stew-pan with melted bacon; put in some veal gravy to give it a pale colour, and strain it for use.

To dry a Goose.

GET a fat goose, take a handful of common salt, a quarter of an ounce of salt-petre, a quarter of a pound of coarse sugar, mix all together and rub your goose very well, let it lie in this pickle a fortnight, turning and rubbing it every day, then roll it in bran and hang it up in a chimney where wood-smoak is for a week. If you have not that convenience send it to the baker's, the smoak of the oven will bake it, or may hang it in your chimney, not too near the fire; when it is well dry'd, keep it in a dry place; you may keep it two or three months or more: when you boil it, put it in a good deal of water, and be sure to skim it well.

Note, You may boil turnips, or have cabbage boiled and stewed in butter, or onion-sauce

Geese à la Mode.

GET a large goose, pick it clean, skin it, and cut it down the back, bone it nicely, take the fat off, then take a dry'd tongue, boil it and peel it: take a fowl and do it in the same manner as the goose, season

season it with pepper, salt, and beaten mace, roll it round the tongue, season the goose with the same, put the tongue and fowl in the goose, and sew the goose up again in the same form it was before; put it into a stew-pan, put to it two quarts of beef-gravy, a bunch of sweet herbs, and an onion; put some slices of ham or bacon between the fowl and goose, cover it close, and let it stew an hour over a good fire: when it begins to boil let it do very softly, then take up your goose, and skim off all the fat, strain it, put in it a glass of red wine, two spoonfuls of catch-up, a veal sweetbread cut small, some truffles, morels, and mushrooms, a piece of butter roll'd in flour, and some pepper and salt, if wanted; put in the goose again, cover it close, and let it stew half an hour longer, then take it up, and pour the ragoo over it. Garnish with lemon.

Take care to save the bones of the goose and fowl and put them into the gravy when it is first set on, and it will be better if you roll some beef-marrow between the tongue and fowl, and between the fowl and goose, it will make them mellow, and eat fine. You may add six or seven yolks of hard eggs whole in the dish: they are a pretty addition.

To stew Gibblets.

AFTER they are pick'd and scalded, break the two pinion bones in two, cut the head in two, and cut off the nostrils; cut the liver in two, the gizzard in four, the neck in two; slip off the skin of the neck, and make a pudding with two hard eggs chopp'd fine, the crumb of a French role steep'd in hot milk for two or three hours; then mix it with the hard egg, a little nutmeg, pepper, salt, and a little sage chopp'd fine, a very little melted butter, stir it together, tie one end of the skin, and fill it with the ingre-

ingredients, tie the other end tight, and put all together into a stew-pan, with a quart of good mutton broth, a bunch of sweet herbs, an onion, some whole pepper, mace, two or three cloves tied up loose in a muslin rag, and a very little piece of lemon-peel; cover them close, and let them stew till quite tender; then take a small French role toasted brown on all sides, and put it into the stew-pan, give it a shake, and let it stew till there is just gravy enough to eat with them; then take out the onion, sweet herbs, and spice; lay the role in the middle, the giblets round, the pudding cut into slices and lay round, then pour the sauce over all.

To boil Pigeons.

BOIL your pigeons by themselves for fifteen minutes, then boil a handsome square piece of bacon and lay in the middle; stew some spinach to lay round, and lay the pigeons on the spinach. Garnish your dish with parsley laid in a plate before the fire to crisp. Or you may lay one pigeon in the middle, and the rest round, and the spinach between each pigeon, and a slice of bacon on each pigeon. Garnish with slices of bacon, and melted butter in a cup.

Pigeons compote.

SKEWER six young pigeons as you do for boiling, put forcemeat into the craws, lard them down the breast, and fry them brown, then put them into strong brown gravy, and let them stew three quarters of an hour, thicken it with a lump of butter roll'd in flour, when you dish them up, lay forcemeat balls round them, and strain the gravy over them. — The forcemeat must be made thus: grate the crumbs of half a penny loaf, and scrape a quarter of a pound of fat bacon, instead of suet; chop a little parsley, thyme,

thyme, two shalots or an onion, grate a little nutmeg, lemon-peel, some pepper and salt, and mix them all up with eggs.—It is proper for a top dish for a second course, or a side dish for the first.

Pigeons in a Hole.

PICK, draw, and wash four young pigeons, stick their legs into their belly as you do boiled pigeons; season them with pepper, salt, and beaten mace; put into the belly of every pigeon, a lump of butter the size of a walnut, lay your pigeons in a pye dish, pour over them a batter made of three eggs, two spoonfuls of flour, and half a pint of good milk; bake it in a moderate oven, and serve them to table in the same dish.

To roast Pigeons.

FILL your pigeons with parsley clean wash'd and chopp'd, pepper and salt rolled in butter; fill the bellies, tie the neck-end close, so that nothing can run out; put a skewer through the legs, and have a little iron on purpose, with six hooks to it, on each hook hang a pigeon, fasten one end of a string to the chimney, and the other end to the iron, flour them, and baste them with butter, turn them gently for fear of hitting the bars, they will roast nicely, and be full of gravy: take care that you do not lose any of the liquor; you may melt a very little butter and put into the dish; your pigeons ought to be quite fresh, and not too much done; this is by much the best way of doing them, for then they will swim in their own gravy, and a very little melted butter will do.

When they are roasted on a spit all the gravy runs out, or if you stuff them and broil them whole, you cannot save the gravy so well, tho' they will be very good with parsley and butter in the dish, or split and broil'd with salt and pepper.

Pigeons

Pigeons à la Daube.

GET a large stew-pan, lay a layer of bacon, then a layer of veal, a layer of course beef, and another little layer of veal, about a pound of veal, and a pound of beef cut very thin, a piece of carrot, a bunch of sweet herbs, an onion, some black and white pepper, a blade or two of mace, four or five cloves, a little crust of bread toasted very brown; cover the stew-pan close, set it over a slow fire for five or six minutes, shake in a little flour; then pour in a quart of boiling water, shake it round, cover it close, and let it stew till the gravy is quite rich and good, then strain it off and skim off all the fat. In the mean time stuff the bellies of the pigeons with forcemeat made thus: take a pound of veal, a pound of beef, beat both in a mortar fine, an equal quantity of crumbs of bread, some pepper, salt, nutmeg, beaten mace, a little lemon-peel cut small, some parsley cut small, and a very little thyme strip'd, mix all together with the yolk of an egg, fill the pigeons, and flat the breasts, flour them and fry them in fresh butter a little brown; then pour all the fat clean out of the pan, and put to the pigeons the gravy, cover them close, and let them stew a quarter of an hour, or till you think they are quite enough; then take them up, lay them in a dish, and pour in your sauce, on each pigeon lay a bay leaf, and on the leaf a slice of bacon. You may garnish with a lemon notch'd, or let it alone, just as you please.

Note, You may leave out the stuffing, they will be very rich and good without it. It is an excellent dish.

Pigeons *transmogrified*.

SEASON your pigeons with pepper and salt, take a large piece of butter, make a puff paste, and roll each pigeon in a piece of paste; tie them in a
 G cloth,

cloth, so that the paste don't break ; boil them in a good deal of water. They will take an hour an half boiling ; untie them carefully that they don't break ; lay them in the dish, and you may pour a little good gravey in the dish. They will eat exceeding good and nice, and will yield sauce enough of a very agreeable relish.

To broil Pigeons.

PICK your pigeons, slit them down the back, and season them with pepper and salt, lay them on the gridiron with the breast upward, then turn them, but be careful you do not burn the skin, rub them over with butter, and keep turning them till they are enough, dish them up, and lay round them crisped parsley, and pour over them melted butter, or a gravey which you please, and send them up.

To fricando Pigeons.

PICK, draw, and wash your pigeons very clean, stuff the craws, and lard them down the sides of the breast, fry them in butter a fine brown, and then put them into a tossing-pan with a quart of gravey, stew them till they are tender, then take off the fat, and put in a tea-spoonful of lemon pickle, a large spoonful of browning, the same of walnut catchup, a little chyan and salt, thicken your gravey and add half an ounce of morels, and four yolks of hard eggs, lay the pigeons in your dish, and put the morels and eggs round them, and strain your sauce over them : Garnish with barberries and lemon-peel, and serve it up.

To jugg Pigeons.

PULL, crop, and draw your pigeons, but don't wash them ; save the livers, and put them in scalding water, and set them on the fire for a minute or two ; then take them out, and mince them small,
and

and bruise them with the back of a spoon ; mix with them a little pepper, salt, grated nutmeg, and lemon peel shred very fine, chop'd parsley, and two yolks of eggs very hard ; bruise them as you would do the liver, and put as much suet as liver shred exceeding fine, and as much grated bread ; work these together with raw eggs, and roll it in fresh butter ; put a piece into the crops and bellies, and sew up the necks and vent ; then dip your pigeons in water, and season them with pepper and salt as for a pie ; then put in your jugg with a piece of cellery, stop them close, and set them in a kettle of cold water ; first cover them close, and tie a tile on the top of the jugg, and let it boil three hours ; then take them out of the jugg and lay them in a dish, take out the cellery, and put in a piece of butter roll'd in flour ; shake it about till it is thick, and pour it on your pigeons. Garnish with lemon.

Pigeons à la Braise.

PICK, gut, and truss large pigeons, lard them with thick bacon well season'd ; then take a stewpan and garnish it with slices of bacon, veal and onions ; place in it your pigeons, and season them with pepper, salt, fine spices and sweet herbs, and cover them under and over and let them stew ; being stewed let them drain : keep your ragoo ready made with sweetbreads of veal, truffles and champignons : your sweetbreads of veal being blanch'd put them into the stew-pan, together with your truffles and champignons, adding to them a ladleful of gravey and a little cullis, and let it stew. All being done and of a good taste, dish up your pigeons, pour your ragoo over them, and serve them up hot for an entry.

A Cullis of Pigeons.

GET a couple of large pigeons, roast them, and pound them in a mortar ; then shred a couple of

anchovies, some more's and truffles, a couple of rocamboles, a few capers, some parsley and cives together very small : mix these with the pounded pigeons, put them in a stew-pan with veal-gravey and ham, let them simmer a-while, then strain it through a sieve for use.

Partridge in panes.

HALF roast two partridges, and take the flesh from them, and mix it with the crumbs of a penny loaf steeped in rich gravey, six ounces of beef marrow, or half a pound of fat bacon scraped, ten morels boiled soft and cut small, two artichoke bottoms boiled and shred small, the yolks of three eggs, pepper, salt, nutmeg, and shred lemon peel to your palate, work them together, and bake them in moulds the shape of an egg, and serve them up cold or in jelly : Garnish with curled parsley.

To stew Partridges.

PARBOIL half a dozen partridges ; then cut them into little pieces, separating the joint bones one from the other, cut the meat into as large slices as you can, but do not cut it clear from the bones : put both meat and bones (except the breast bones) into a stew-pan, with some of the liquor wherein they were stew'd, season it with salt and pepper, set it on the fire to stew, afterwards put in a little sweet oil. When it is near enough, squeeze in the juice of a lemon. Pour it all out into a large dish, and serve it up hot.

To roast Partridges.

ROAST them nicely, but not too much, drudge them with a little flour, and baste them moderately, let them have a fine froth, let there be good gravey sauce in the dish, and bread sauce in basons made thus : Take a pint of water, put in a good
thick

thick piece of bread, some whole pepper, a blade or two of mace, boil it five or six minutes till the bread is soft, then take out all the spice, and pour out all the water, except just enough to keep it moist, beat it with a spoon soft, throw in a little salt, and a good piece of fresh butter, stir it well together, set it over the fire for a minute or two, then put it into a bason.

To boil Partridges.

PUT them in a good deal of water, let them boil quick, and fifteen minutes will be sufficient: for sauce, take a quarter of a pint of cream, and a piece fresh butter as big as a large walnut, stir it one way till it is melted, and pour it into the dish.

To roast Pheasants.

PICK and draw your pheasants, blanch and lard them with fine bacon, spit them with paper round them, to be done before a slow fire. When almost done, take the paper off to let them get a colour, and dish them up handsomely.

Another Way.

TAKE your pheasants, pick and draw them, and singe them, lard one with bacon, but not the other, spit them, roast them, and pepper them all over the breast; when they are just done, flour and baste them with a little butter, and let them have a fine white froth; then take them up, and pour good gravy in the dish, and bread-sauce in plates.

Or you may put water-crelles picked and washed, and just scalded, with gravy in the dish, and lay the crelles under the pheasants.

Or you may make fellery sauce stew'd tender, strain'd and mixed with cream, and poured into the dish.

If you have but one pheasant, take a large fine fowl, about the bigness of the pheasant, pick it

with the head on, draw it, and truss it with the head turned as you do a pheasant, lard the fowl all over the breast and legs with a large piece of bacon cut in little pieces ; when roasted, put them both in a dish, and no-body will know it : they will take an hour's doing, as the fire must not be too brisk.

To boil Partridges, Woodcocks, Chickens, or Quails.

TAKE three woodcocks, or other birds, put them into a stew-pan with as much water as will cover them ; likewise take two blades of mace, a nutmeg cut into quarters, three or four whole cloves, a piece of butter, three or four brown toasts, soak them in sherry or sack, strain them through a sieve with some of the liquor you stew the pheasants in, then put them into your stew-pan to your pheasants, stew them softly, turning them very often till the liquor be half wasted, then put in a little fresh butter and salt ; when it is enough, garnish your dish with sliced lemon and the yolks of eggs shred fine, laying little heaps between your slices of lemon ; lay sip-pets in the bottom of your dish, and lay on them your pheasants, and pour your liquor very hot upon them, lay on their breasts some round slices of lemon.

A Pheasant à la Braise.

PUT a layer of beef all over your pan, then a layer of veal, a little piece of bacon, a piece of carrot, an onion stuck with six cloves, a blade or two of mace, a spoonful of pepper, black and white, and a bunch of sweet herbs ; then lay in the pheasant, lay a layer of veal, and then a layer of beef to cover it, set it over the fire five or six minutes, then pour in two quarts of boiling water ; cover it close, and let it stew very softly an hour and half, then take up your pheasant, and keep it hot, and let the gravey boil till there is about a pint, then
strain

strain it off, and put it in again, and put in a veal sweetbread, first being stewed with the pheasant, then put in some truffles and morels, some livers of fowls, artichoke-bottoms, asparagus-tops, if you have them ; let all these simmer in the gravey about five or six minutes ; then add two spoonfuls of catchup, two of red wine, and a little piece of butter rolled in flour, shake all together, put in your pheasant, let them stew all together with a few mushrooms about five or six minutes more, then take up the pheasant, and pour your ragoo all over with a few force meat balls. Garnish with lemon ; you may lard it if you chuse it.

To roast Snipes.

EITHER draw them or not, as you like them ; but if they are drawn, put small onions into the bellies, and while they are roasting put claret, vinegar, salt, pepper, and anchovy, into the dripping-pan ; to which, when they are roasted, add a little grated bread and some butter, shaking the whole well together, and so serve them up. If you do not draw them, then only take out the guts, mince them very small, and put them into claret, with a little salt, gravey, and butter ; or you may make the sauce thus : Having boil'd some onions, butter them, and season them with pepper and salt, and put to them the gravey of any fresh meat.

To roast Snipes or Woodcocks.

SPIT them on a small bird-spit, flour them, and baste them with a piece of butter, then have ready a slice of bread toasted brown, lay it in a dish, and set in under the snipes, for the trail to drop on, to know when they are enough ; take them up, and lay them on the toast ; have ready for two snipes, a quarter of a pint of good beef-gravey, hot, pour it into the dish, and set it over a chafing-dish two or

three minutes. Garnish with lemon, and send them hot to table.

To stew or fry Snipes.

SLIT your snipes in two, but take nothing out of their bellies; then put them into a stew pan, or fry them with melted bacon, and toss them up, seasoning them with salt and pepper, cives, and the juice of mushrooms; when they are done, squeeze in the juice of a lemon, and serve them up hot, garnished with slices of lemon.

Potted Wheat-Ears.

THEY are Suffex birds: pick them very clean; season them with pepper and salt, put them in a pot, cover them with butter, and bake them one hour: take them and put them in a cullender to drain the liquor away; then cover them with clarified butter, and they will keep.

To roast Woodcocks.

DRAW, wash, truss, and spit your woodcocks; roast them, baste them with butter; when they are almost roasted, drudge them with grated bread; preserve the gravey, and make butter'd toasts, and put into it; or you may roast the guts with the woodcocks, and mince them, and put them into the gravey, with a little claret.

To roast Woodcocks the French Way.

PULL your woodcocks, draw them, wash them, truss them, then lard them with broad pieces of bacon over their breasts; roast them and serve them upon toasts dip'd in verjuice, or the juice of oranges, with the gravey, and made warm.

To stew Larks, or rather small Birds.

TAKE some larks or other small birds, after being drawn, toss them up in a stew-pan, with butter
or

or melted bacon, an onion stuck with cloves, some mushrooms and the livers of fowls; toss up altogether with a little flour; moisten them with gravey, and when a little washed, beat an egg in a little cream or milk, with some shred parsley amongst it; pour it into your stew-pan, and give it a stir or two; squeeze in the juice of half a lemon, then serve it.

To roast Larks.

TRUSS them handsomely on the back, but neither draw them nor cut off the feet. Lard them with small pieces of bacon, or else spit them on a wooden skewer, with a small bard of bacon between two; when they are near roasted enough, drudge them with salt powdered fine, and fine crumbs of bread. When they are ready, rub the dish you design to serve them in with a shalot, and serve them with salt, pepper, verjuice, and the juice of an orange, and crumbs of bread fry'd, and serve in a plate by themselves.

Or with a sauce made of claret, the juice of two or three oranges, and a little shred ginger, set over the fire a little while, and beat up with a piece of butter.

You may use the same sauce for broil'd larks, which you must open on the breasts, when you lay them on the gridiron.

To roast a Hare.

ONE side of your hare being larded, spit it, without larding the other; and while it is roasting, baste it with milk or cream: then serve it with thick claret-sauce.

Another Way.

LARD it with bacon, make a pudding of grated bread, the heart and liver parboiled, and chopp'd small, with beef suet and sweet herbs mix'd with marrow, cream or milk, nutmeg, salt, pepper, and eggs,

sew up its belly, and roast it. When it is done, for sauce, draw up your butter with cream, milk, or gravey and claret.

Another Way.

TAKE some liver of a hare, some fat bacon, grated bread, an anchovy, shalot, a little winter-savoury, and a little nutmeg; beat all these into a paste, and put them into the belly of the hare; baste the hare with stale beer; put a little bit of bacon in the pan; when it is half roasted baste it with butter. For sauce take melted butter, and a little bit of winter-savoury.

An excellent Way to dress a Hare.

TAKE a hare, cut off the wings and legs whole, and cut the rest in pieces; lard them with bacon, and toss them up in butter, put to them some strong broth and white wine, some sweet herbs, salt, pepper, nutmeg, and slic'd lemon; pound the liver in a mortar: and strain it through a sieve with a little veal cullis and some of the liquor the hare is stewed in, pour it on the hare, and serve it hot.

To hash a Hare.

CASE and draw it, cut it in pieces, wash them in water and claret, strain the liquor, and parboil your pieces of hare, lay them in a dish with the head, legs, and shoulders whole; divide the chine into several parts, put in some of the liquor in which you parboiled it, add to it to or three sliced onions, set them a stewing over a gentle fire between two dishes, till it is tender, add some nutmeg, mace, and beaten pepper; lay sippets, and garnish with barberries and lemon, and serve it up.

A jugged Hare.

CUT your hare into little pieces, lard them here and there with little slips of bacon, season them
with

with a very little pepper and salt, put them into an earthen jugg, with a blade or two of mace, an onion stuck with cloves, and a bunch of sweet herbs; cover the jug or jar you do it in, so close that nothing can get in; then set it in a pot of boiling water, keep the water boiling, and three hours will do it: then turn it out into the dish, and take out the onion and sweet herbs, and send it to table hot.

Rabbits *with Onions.*

TRUSS your rabbits close, wash them very well, then boil them off white; boil your onions by themselves, changing the water two or three times; then let them be thoroughly strain'd, and chop them, and butter them very well; put in a gill of cream, or milk, serve your rabbits, and cover them over with onions.

To boil Rabbits.

TAKE some rabbits, prick them down to their shoulders, gathering up their hind legs to their bellies, lard them with bacon, if you please, and boil them white: when they are boiled, take their livers and mince them small, with fat bacon boiled; then put to it white wine, strong broth and vinegar, altogether about half a pint; boil these with some whole mace, some barberries, and a little minced parsley, put to these a ladleful of drawn butter; dish your rabbits on sippets and pour your sauce over them. Garnish the dish with barberries, and slices of lemon.

To hash Rabbits.

WASH your rabbits, pick the flesh from off the bones, after being half roasted, and mince it small, add to it a little good mutton-broth, a shalot or two, a little nutmeg grated, and a little vinegar, stew'd together; put in a good piece of butter, a
handful

handful of shred parsley; serve it upon sippets, garnish'd with slices of lemon.

To dress Rabbits in Casserole.

CUT them into quarters, you may lard them, or let them alone just as you please, shake some flour over them, and fry them with lard or butter, then put them into a stew-pan with a quart of good broth, a glass of white wine, a little pepper and salt, if wanted, a bunch of sweet herbs, and a piece of butter as big as a walnut roll'd in flour; cover them close, and let them stew half an hour, then dish them up, and pour the sauce over them. Garnish with Seville orange cut into thin slices and notch'd; the peel that is cut out, lay between the slices.

To roast Rabbits.

DONT spit them back to back, but skewer them up side to side: while they are roasting, boil some parsley, mince it, and likewise the livers very small, and mix them with melted butter: when they are enough, dish them, pour the sauce over them, and serve them up.

Or else make your sauce with the liver minced with some bacon and beef-suet, thyme, parsley, sweet marjoram, and winter-savoury, shred small, with the yolks of hard eggs minc'd; let all these be boiled in strong broth and vinegar; then put to it drawn butter, grated nutmeg, and a little sugar. Garnish with slices of lemon.

To roast Rabbits with a Force meat in their Bodies.

PARBOIL a couple of rabbits, cut off their heads, and first joints of their legs, make a forcemeat for them of their livers minced with a mushroom, a truffle, a few cives, and some parsley minced, and season'd with salt, pepper, and nutmeg; add a good handful of scraped bacon; then pound all together in a

a mortar : and having stuffed the bellies of the rabbits with some of this forcemeat, skewer them together, and lard them with lean ham, fat bacon, and slices of veal, wrap them up in paper, spit and roast them : when they are enough, put some cullis or essence of ham in a dish, take off the bards of bacon, dish them, and serve them up hot for a first course.

You may stuff their bodies with oysters, with an anchovy minced.

To stew Rabbits.

BOIL two or three rabbits, till they are half enough, cut them into pieces, in the joints, and cut the meat off from the bone in pieces, leaving some meat on the bones ; then put meat and bones into a good quantity of the liquor in which the rabbits were parboiled ; set it over a chafing-dish of coals, between two dishes, and let it stew ; season with salt, and whole pepper, and then put in some oil ; and before you take it off the fire, squeeze in some juice of lemon : when it is stewed enough, serve up altogether in the dish.

To fricasey Rabbits brown

CUT up your rabbits as for eating, fry them in butter a light brown, put them into a tossing-pan with a pint of water, a tea-spoonful of lemon-pickle, a large spoonful of mushroom catchup, the same of browning, one anchovy, a slice of lemon, Chyan pepper, and salt to your taste ; stew them over a slow fire till they are enough, thicken your gravy, and strain it ; dish up your rabbits, and pour the gravy over.

To fricasey Rabbits white.

CUT up your rabbits as before, and put them into a tossing-pan, with a pint of veal gravy,

a tea-spoonful of lemon-pickle, one anchovy, a slice of lemon, a little beaten mace, Chyan pepper, and salt, stew them over a slow fire, when they are enough, thicken your gravey with flour and butter, strain it, then add the yolks of two eggs mixed with a large tea-cupful of thick cream, and a little nutmeg grated in it. Don't let it boil, and serve it up.

C H A P. VIII.

SAUCES *for* BUTCHERS MEAT.*Sauce for boiled Mutton.*

TAKE two spoonfuls of the liquor the mutton is boiled in, two spoonfuls of vinegar, two or three shalots cut fine, with a little salt, put it into a sauce-pan, with a piece of butter as big as a walnut roll'd in flour; stir it together, and give it a boil, then serve it with your mutton.

Minced Sauce.

TAKE onions, mushrooms and truffles, if you have any, cut them very small, with capers, anchovies, and keep them separately; put into a stew-pan a little butter with your onions; put your stew-pan over a brisk fire, give it two or three tosses; then put in your mushrooms and truffles, strewing over them a dust of flour, and moisten them with good gravey, then put in it your capers and anchovies, with a glass of white wine; thicken your sauce with a spoonful of cullis. Let it be of a good taste, and you may use it with all dishes with a minced sauce.

Caper Sauce.

PUT some cullis of ham in a stew-pan with capers, to which give three or four chops with a knife: season it with pepper and salt: let it be relishing, and serve it up hot.

Onion

Onion Sauce.

PUT some veal gravey into the stewpan, with a couple of onions cut in slices : season with pepper and salt, let it stew softly, then strain it off : put it in a saucer, and serve it hot.

Carriers Sauce.

CUT some green onions very small, put them in a sauceboat with pepper, salt and water : serve it up cold. This is sauce for roast mutton.

Sauce for Steaks.

TAKE a glass of ale, two anchovies, a little thyme, savoury, parsley, an onion, and some nutmeg, shred all these together, adding a little lemon-peel ; when your steaks are ready, pour the liquor from them, then put your ale and the other things into the pan, with a piece of butter roll'd in flour, and when hot, strain them thro' a sieve over your steaks.

Another Way.

FRY your steaks almost enough, then pour off the liquor they were fry'd in, and put them into the pan again, then pour on them boiling water ; stir them about a little, then put in a piece of butter roll'd in flour, and when melted, serve the steaks up with the sauce over them.

Stuffing for Veal.

TAKE a little beef suet, a little fat bacon, the yolk of an hard egg, a little lean veal or mutton scraped, some raspings of bread, a little thyme, parsley, and green onions, pepper, salt, and nutmeg, a little bit of sweet basil, and a little cream.

Stuffing

Stuffing for a Calf's Heart.

CUT off the deaf ears, and all the strings, then take a little fat bacon, the fat of three oysters, parsley, thyme, and winter savoury, a little onion, and lemon-peel, salt, pepper, nutmeg, and grated bread, mix all these with butter, and wet them with an egg or two. The same stuffing does for hare or veal. For hare you must add the liver, two anchovies, and a small golden pippin if you like it.

Dutch Sauce for Meat or Fish.

MELT your butter with water and vinegar, and thicken it with the yolks of a couple of eggs; put to it juice of lemon, and run it through a sieve.

Sauce for roasted Tongues or Venison.

BOIL a French role, in a gill of water, with a piece of cinnamon; sweeten it very well, and add to it half a pint of claret; let it boil till it is pretty thick, then run it through a sieve; you must cut off the crust of your role, and slice the rest.

Venison Sauce.

BOIL claret, grated bread, whole cinnamon, ginger, mace, vinegar, and sugar, up thick.

Different Sauces for Venison.

TAKE either of these sauces, viz. currant-jelly warm'd, or half a pint of red wine, with a quarter of a pound of sugar, simmer it over a clear fire for five or six minutes; or half a pint of vinegar, and a quarter of a pound of sugar, simmer'd till it is a syrup.

Sauce for Veal-Cutlets.

FRY your veal, then take it out, and put in a little water, an anchovy, a few sweet herbs, a little onion,

onion, nutmeg, a little lemon-peel shred small, and a little wine or ale, then thicken it with a bit of butter roll'd in flour, with some cockles and capers, and then pour it over the cutlets.

Sauce for any kind of roasted Meat.

WASH an anchovy very clean, and put to it a glass of red wine, a little strong broth or gravey, some nutmeg, one shallot slic'd, and the juice of a seville orange; stew these together a little, and pour it to the gravey that runs from your meat.

A general Sauce.

MINCE a little lemon-peel very small, a little nutmeg, beaten mace, and shallot; stew them in a little white wine and gravey, so melt your butter therein; if it be for halves of mutton or fish, add anchovies, a little of the liquor of stew'd oysters, and lemon-peel.

The best Way to beat up Butter, for Spinach, Green Peas, or Sauce for Fish.

TAKE two or three spoonfuls of water in a pipkin or saucepan; there must be no more than what will just cover the bottom of the vessel; let this boil by itself; as soon as it does so, slip in half a pound of butter; when it is melted, remove your pipkin from the fire, and holding it up by the handle, shake it round strongly, for a good while, and the butter will come to be so thick, that you may almost cut it with a knife. It will ever after be thick, and not grow oily, though it be cold and heated again twenty times.

Having put this butter to boil'd peas in a dish, cover it with another; then shake them very strongly, and a good while together: This is by far the best method that can be used to butter peas, without putting in (as is commonly done) butter to melt in the middle

middle of them, for that will turn to oil if you heat them again ; whereas this sort will never change. Therefore it is most expedient to make use of such thickened butter upon all occasions ; when it is necessary you may put in the juice of lemon, orange, vinegar, or verjuice.

To burn Butter for any Sauce.

PUT the butter over the fire in a stewpan, and let it boil till it is as brown as you like it ; then shake in flour, stir it all the while till it is thick ; so use it with any sauce that is too thin.

To recover Butter when it is turned to Oil.

PUT a ladleful of strong broth into a pipkin, break half a pound of butter into it ; when you have drawn it white, put your oily butter to it, pouring it leisurely, and stirring it at the same time, but do not overcharge your other butter with that which is oily.

C H A P. IX.

SAUCES for POULTRY.

Sauce for boil'd Chickens.

SHRED the yolks of two hard eggs as fine as possible, take the livers of the chickens and just fet them; then shred them very fine, and put the eggs and livers into some gravey, and squeeze in a lemon to your taste, thicken and toss them up all together with a little shred parsley. Garnish with lemon.

Another Sauce for boiled Chickens or Lamb.

TAKE a little white wine and a pint of claret, a few sprigs of sweet herbs, a little whole pepper, and mace, three slices of lemon; let it stew a little; then put in a little parsley and spinach boil'd green, and chopp'd a little; then beat it up thick with six ounces of fresh butter, and pour it over the meat, and serve it. Garnish it with lemon sliced, and barberries, grapes, and gooseberries, scalded, in their season.

Stuffing for a Stubble Goose.

TAKE half the liver of the goose, some sage and parsley, an onion as big as a nutmeg, pepper, salt, and grated bread, with some butter or cream to wet it; put more sage than parsley.

To stuff the Crop of a Turkey.

TAKE about four ounces of lean veal, two ounces of fat bacon, half the liver of the turkey, the
fat

fat part of four oysters, a small onion, some thyme, parsley, and lemon-peel, pepper, salt, and nutmeg, half a good pippin, some grated bread, the yolk of an egg, and butter to roll it up in ; you may add cream if you please ; beat all these in a mortar till it is as fine as a paste ; so fill the crop of your turkey with it.

A quick Sauce for a Fowl:

BOIL the fowl's liver in a few spoonfuls of water ; after which, bruise the liver in a small quantity of the liquor it was boil'd in ; add a little lemon-peel, very fine ; melt some good butter, and mix the liver therein ; let it just boil up, and put it into the dish, with the fowl.

Sauce for a Turkey.

TAKE a little claret and strong broth, or water, anchovy, one shalot, a little pepper, mace, and salt, and a slice of lemon ; set it to stew a little, then strain it, and pour it through its belly. Serve it with onion-sauce. Boil them in three or four waters, then drain them dry, chop them a little broad, lay them round the turkey, butter them and serve them only with gravey.

The same for a capon, only add the necks, and a few sprigs of sweet herbs.

Sauce for a boiled Turkey.

TAKE a little water, or mutton gravey, a blade of mace, an onion, a little bit of thyme, a little bit of lemon-peel, and an anchovy ; boil all these together, strain them through a sieve, melt some butter and add to them ; and fry a few sausages, and lay round the dish. Garnish your dish with lemon.

A good Sauce for Teal, Mallards, Ducks, &c.

TAKE a quantity of veal gravey, according to the bigness of your dish of wild-fowl, season'd
with

with pepper and salt; squeeze in the juice of two oranges, and a little claret: this will serve all sorts of wild fowl.

Sauce for Wild Ducks.

TAKE a small handful of sage, one large onion shred small; season it with a little salt, and roll them up with butter into balls, then put them in the ducks, and roast them; then take half a pint of claret, dissolve in it two anchovies; then take half as much butter as wine, then thicken them with the yolks of two eggs, then put your ducks in your dish, and pour your sauce through them, and pull out your balls; so serve them.

Sauce for a Woodcock.

TAKE a little claret, some good gravey, a blade of mace, some whole pepper and shalot; let these stew a little, then thicken it up with butter; roast the guts in the woodcock, and let them run on sippets, or a toast of white bread, and lay it under your woodcock, and pour the sauce in the dish.

Sauce for a Hare.

TAKE half a pint of red wine, and a little oyster liquor, and put to it some good gravey, and a large onion stuck with cloves, and some whole cinnamon, and nutmeg, cut in slices; then let it boil till the onion is boil'd tender; then take out the onion and whole spice, and put to it three anchovies, and a piece of butter; shake it up well together, and send it to the table.

Another Way.

TAKE a pint of cream, and half a pound of fresh butter; put them in a stewpan, and keep stirring it with a spoon till all the butter is melted, and the

the sauce is thick ; then take up the hare, and pour the sauce into the dish.

French Sauce for Rabbits.

TAKE onions minced small, fry'd, mingled with mustard and pepper.

Sauce for boiled Rabbits instead of Onions.

BOIL the livers of your rabbits, and shred them very small, as also two eggs, not boiled too hard, a large spoonful of grated white bread, have ready some strong beef broth, and sweet herbs ; to a little of that add two spoonfuls of white wine, and one of vinegar ; a little salt, and some butter ; stir all in, and take care the butter does not oil ; shred your eggs very small.

Sauces for Partridges.

WASH a bunch of fellery clean, cut all the white very small ; wash it again very clean, put it into a saucepan with a blade of mace, a little beaten pepper, and a very little salt, put to it a pint of water, let it boil till the water is just wasted away ; then add a quarter of a pint of cream, and a piece of butter rolled in flour ; stir all together, and when it is thick and fine, pour it over the birds.

Or take the livers and bruise them fine, some parsley chopped fine ; melt a little nice fresh butter, then add the livers and parsley to it, squeeze in a little lemon, just give it a boil, and pour over your birds.

Or take grated bread, water, and salt, and an onion, boil all together, and when boil'd some time, take out the onion, and put in some minced lemon and a piece of butter, the bigness of a walnut.

Sauces for roast Pigeons.

- 1 **G**RAVEY and juice of orange.
- 2 Boil'd parsley minced, and put amongst some butter and vinegar beaten up thick.
- 3 Gravey, claret, and an onion stewed together, with a little salt.
- 4 Vine leaves roasted in the bellies of the pigeons, minced, and put in claret and salt, boil'd together, some butter and gravey.
- 5 Sweet butter and juice of orange, beat together and made thick.
- 6 Minced onions boiled in claret almost dry; then put to it nutmeg, sugar, gravey of the fowl, and a little pepper.

SAUCES for all Manner of roast Land Fowl,
as Turkey, Bustard, Peacock, Pheasant, Partridge, &c.

1 **T**AKE sliced onions, being boil'd, stew them in some water, salt, pepper, some grated bread, and the gravey of the fowl.

2. Take slices of white bread, and boil them in fair water with two or three whole onions, some gravey, half a grated nutmeg, and a little salt; strain them together through a strainer, and boil it up as thick as water-gruel; then add to it the yolks of two eggs dissolved, with the juice of two oranges.

3. Take thin slices of manchet, gravey of the fowl, some sweet butter, grated nutmeg, pepper, and salt, stew all together, and being stewed, put in a lemon sliced with the peel.

4. Onions

4. Onions sliced and boiled in water, and a little salt, and a few bread crumbs, beaten pepper, nutmeg, three spoonfuls of white wine, and some lemon-peel finely minced, and boiled all together; being almost boiled, put in the juice of an orange, beaten butter, and the gravey of the fowl.

H

CHAP.

C H A P. X.

Of P U D D I N G S.

Rules to be observed in making Puddings, &c.

IN boiled puddings take particular care the cloth be very clean, and not soapy, and dipped in boiling water, and then well floured. If a bread pudding, tie it loose; if a batter pudding, tie it close, and be sure the water boils when you put the pudding in, and you should move your puddings in the pot now and then, for fear they should stick. When you make a batter pudding, first mix the flour well with a little milk, then put in the ingredients by degrees, and it will be smooth and not have lumps; but for a plain batter pudding, the best way is to strain it through a coarse hair sieve, that it may neither have lumps, nor the treadles of the eggs: And of all other puddings, strain the eggs when they are beat. If you boil them in wooden bowls, or china dishes, butter the inside before you put in your batter, and boil it in plenty of water; and for all baked puddings, butter the pan or dish, before the pudding is put in.

Observe always in boiling of puddings, that the water boils before you put them into the pot, and have ready, when they are boiled, a pan of clean cold water, just give your pudding one dip in, then untie the cloth, and it will turn out without sticking to the cloth.

N. B. Bread puddings and custard puddings require a moderate oven that will raise and not burn them; and rice puddings require a quick oven.

A Hunting Pudding.

BEAT about eight eggs, mix them with a pint of cream, and a pound of flour, beat them well together, put to them a pound of beef suet chopp'd fine, a pound of currants well cleaned, half a pound of jar raisins stoned and chopped small, a quarter of a pound of powder sugar, two ounces of candied citron, two ounces of candied orange cut small, grate a large nutmeg, and mix all well together with half a gill of brandy; put it in a cloth, and tie it up close: it will take four hours boiling.

A Gooseberry Pudding.

PICK a quart of green gooseberries, scald them, bruise and rub them through a hair sieve; take six spoonfuls of the pulp, six eggs, three quarters of a pound of sugar, half a pound of clarifyed butter, a little lemon-peel shred fine, a handful of bread crumbs, or Nap'es biscuit, a spoonful of rose, or orange-flower water, mix these well together, and bake it with paste round the dish a small time, and, when you serve it up, grate sugar over it. You may add sweetmeats, if you please, before baked.

A Beggar's Pudding.

POUR some hot water over some stale bread till it is well soaked; then press out the water and mash the bread; add some powder'd ginger, and nutmeg grated, a little salt, some rose-water or sack, some Lisbon sugar, and some currants; mix these well together, and lay it in a pan well butter'd on the sides, and when it is well flatted with a spoon, lay some pieces of butter on the top, bake it in a gentle oven, and serve it hot, with grated sugar over it. You may turn it out of the pan when it is cold, and it will eat like a cheesecake.

A Potatoe Pudding.

BOIL two pounds of white potatoes, peel them, and rub them thro' a sieve; then take half a pound of butter, and mix it with the yolks of six eggs, and the whites of three, beat them well, and mix a pint of cream, and a gill of sack, or a glass of brandy, a pound of sugar, some grated nutmeg, with a little salt and spice; you may add half a pound of currants, and bake it in a quick oven half an hour.

An Orange Custard-Pudding.

CUT half a pound of candied orange-peel in thin slices, and beat it in a mortar to a pulp; take the yolks of six eggs, and three whites, half a pound of melted butter, and the juice of one orange; mix them together, and sweeten to your taste; bake it with a thin paste under it a little more than half an hour. It is good cold.

An Almond Pudding.

BLANCH half a pound of almonds and pound them with a quarter of pistachio-nuts, four grated biscuits, and three quarters of a pound of butter, some sack, salt, and orange-flower water; then mix it with a quart of cream boiled and mixed with eight eggs, half the whites left out, sweet spice, and sugar, cover the dish with puff-paste; pour in the batter, and bake it. Garnish with puff paste.

Note, Sweet spice is cloves, mace, nutmeg, cinnamon, and salt.

A Sagoe Pudding.

WASH half a pound of sagoe in three or four hot waters; then put to it a quart of new milk, and let it boil together, till thick; stir it carefully for it is apt to burn; put in a stick of cinnamon, when you set it on the fire; when 'tis boiled, take it

it out : before your pour it out, stir in near half a pound of butter, beat nine eggs, with four spoonfuls of sack, leave out four whites, stir all together, sweeten it to your taste, and put in a quarter of a pound of currants just plumped into two spoonfuls of rose-water, and two of sack ; lay a sheet of puff paste under, and to garnish the brim. Pour in the ingredients and bake it.

A Mellet Pudding.

PUT half a pound of mellet to two quarts of milk, boil it over night, and in the morning put to it six ounces of sugar, six ounces of butter melted, seven eggs, half a nutmeg grated, a little rasped bread, or crumbs of bread, stir all together, put a thin paste at the bottom of the dish, or butter it, and bake it three quarters of an hour.

A Marrow Pudding.

TAKE a quart of cream * or milk, put in four ounces of biscuit, eight yolks of eggs, some nutmeg, salt, and the marrow of two bones ; save some bits to lay about the top ; sweeten with a little sugar : put in two ounces of currants, set it gently on the fire, then cool it, and bake it in puff paste ; put some candied orange peel on the top, and the bits of marrow.

A Marrow Pudding another Way.

TAKE the crumb of a penny loaf, pour on it a pint of cream boiling hot, cut a pound of beef marrow very thin, beat four eggs very well, then add a glass of brandy, with sugar and nutmeg to your taste, and mix them all well up together ; you may either boil or bake it, three quarters of an hour will

H 3

do

* When you have no cream, milk will do for almost all sorts of puddings.

do it ; cut two ounces of citron very thin, and stick them all over it when you dish it up.

A Pancake Pudding.

TAKE a quart of milk, four eggs, two large spoonfuls of flour, a little salt, and a very little grated ginger and a small glass of brandy ; butter your dish and bake it ; pour melted butter over it when it comes out of the oven ; 'tis a cheap and very acceptable pudding, being less offensive to the stomach than fry'd pancakes.

A Quince Pudding.

SCALD your quinces very tender, pare then very thin, scrape off the soft, put to it sugar, powder of ginger, and a little cinnamon, then have ready some cream ; to a pint of cream you may put three or four yolks of eggs, and then put in your quinces ; it must be pretty thick of your quinces.

Note, A pudding may be made thus, with apricots or white pear-plumbs, according as you like it. Butter your dish and bake it.

A Pippen Pudding.

TAKE twelve pippens, boil them tender, scrape them clean from the core, and put them in a pint of cream seasoned with orange-flower, or rose-water, and sugar to your taste, and grated bread to make it thick, and put good puff-paste in your dish ; bake it in a slack oven, and grate loaf sugar over it before it is quite done.

Another Apple Pudding.

TAKE twelve large pippens, pare them and take out the cores, put them into a saucepan with four or five spoonfuls of water, boil them till they are soft and thick ; then beat them well, stir in a quarter of

of a pound of butter, a pound of loaf sugar, the juice of three lemons, the peel of two lemons cut thin, and beat fine in a mortar, the yolks of eight eggs beat ; mix all well together, bake it in a slack oven ; when it is near done, throw over a little fine sugar. You may bake it in puff-paste, as you do the other puddings.

To make Apple Dumplings.

TAKE your apples, pare them, take out the core, fill the hole with quince or orange marmalade, or sugar, which suits you, then take a piece of cold paste, and make a hole in it, as if you was going to make a pye, lay in your apple, and put another piece of paste in the same form, and close it up round the side of your apple, which is much better than gathering it in a lump at one end ; tie it in a cloth, and boil it three quarters of an hour, pour melted butter over them, and serve them up.

A baked Rice Pudding.

BLANCH your rice in water then boil it in milk with sugar, cinnamon, and salt, till it is very thick ; let it stand till it is cold, and add to it eggs according to the rice, half whites only. Put in some currants and raisins, and a little melted butter, with some suet.

To boil a Custard Pudding.

TAKE a pint of cream, out of which take two or three spoonfuls, and mix with a spoonful of fine flour ; set the rest to boil with a stick of cinnamon. When it is boiled, take it off, and stir in the cold cream and flour very well ; when it is cool, beat up five yolks and two whites of eggs, and stir in a little salt and some nutmeg, and two or three spoonfuls of sack ; sweeten to your palate ; butter a wooden bowl, and pour it in ; tie a cloth over it and boil it half an

hour. When it is enough, untie the cloth, turn the pudding out into your dish and pour melted butter over it.

To make a Quaking Pudding.

TAKE a quart of cream, boil it, and let it stand till almost cold, then beat four eggs a full quarter of an hour, with a spoonful and a half of flour, then mix them with your cream, add sugar and nutmeg to your palate, tie it close up in a cloth well buttered, and let it boil an hour, and turn it carefully out.

A Plumb Pudding.

MIX a quart of milk with a pound of beef suet cut small, and season it with nutmeg, rose-water, and sugar : Then grate the crumb of two roles, and beat seven eggs, and put in half a pound of currants, half a pound of raisins stoned ; mingle all these well together, butter the dish, and bake it not too much ; grate sugar over it when it comes out of the oven.

A good Plumb Pudding.

TAKE a pound and a quarter of beef suet, after it is skinned, and shred it very fine, then stone three quarters of a pound of raisins, and mix with it, add a grated nutmeg, a quarter of a pound of sugar, a little salt, a little sack, four eggs, four spoonfuls of milk, and about half a pound of fine flour ; mix these well together, pretty stiff ; tie it in a cloth, and let it boil four hours. Melt butter thick for sauce.

A fine plain baked Pudding.

TAKE a quart of milk, and put six laurel leaves into it ; when it has boiled a little take out your leaves, and with fine flour make that milk into hasty pudding, pretty thick ; then stir in half a pound
of

of butter, or more, then a quarter of a pound of sugar, a small nutmeg grated, twelve yolks, six whites of eggs well beaten; stir all well together, butter a dish, and put in your stuff: A little more than half an hour will bake it.

An Apricot Pudding.

CODDLE six large apricots very tender, break them very small, sweeten them to your taste; when they are cold, add six eggs, but only two whites well beat, and a pint of cream; put it in puff-paste, and bake it half an hour in a slow oven, grate sugar over it when you send it to table. About an hour will bake it.

A Vermicelli Pudding.

BOIL five ounces of vermicelli in a quart of milk till it is tender, with a blade of mace, and the rind of a lemon, or Seville orange, sweeten it to your taste, and add the yolks of six or eight eggs, the whites but of four; have a dish ready covered with paste, and just before you set it in your oven, stir in half a pound of melted butter, a very little salt does; if you have no peels, put in a little orange-flower water.

A very good Plumb Pudding, at a small Expence.

TAKE a quart of milk, twelve ounces of currants, the like quantity of raisins of the sun stoned, a pound and half of suet chopped small, eight eggs, and four whites, half a nutmeg grated, a little beaten ginger, a spoonful of brandy, a few sweet-meats, and mix it up very stiff with fine flour. You may bake it or boil it, take care the oven be not over hot.

An Oxford Pudding.

GRATE a quarter of a pound of Naples biscuit, mix with it a quarter of a pound of currants

Clean washed and picked, a quarter of a pound of suet shred small, half a large spoonful of powder sugar, a very little salt, and some grated nutmeg; mix all well together, then take two yolks of eggs, and mix it up in balls as big as a turkey's egg, and fry them in butter of a light brown; for sauce have melted butter and sugar, with a little sack or white wine. You must mind to keep the pan shaking about, that they may be all of a fine light brown.

A Spinach Pudding.

TAKE a quarter of a peck of spinach, picked and washed clean, put it into a sauce-pan, with a little salt, cover it close, and when it is boiled just tender, throw it into a sieve to drain; then chop it with a knife, beat up six eggs, and mix well with it half a pint of cream, or milk, and a stale role grated fine, a little nutmeg, and a quarter of a pound of melted butter; stir all well together, put it into the sauce-pan you stewed the spinach in, and keep stirring it all the time till it begins to thicken; then wet and flour your cloth very well, tie it up, and boil it an hour. When it is enough, turn it into your dish, and pour melted butter over it, and the juice of a Seville orange, if you like it; as to sugar, you may add, or let it alone, just to your taste. You may bake it; but then you should put in a quarter of a pound of sugar. You may put biscuit in the room of bread, if you like it better.

A Richmond Pudding.

TAKE a pound of beef suet, shred very small, then take a pound of raisins of the sun, and stone them; then put to them two spoonfuls of flour, six eggs beaten, a little sugar, half a nutmeg grated, and a little salt; mix these together, put it in your cloth well floured, and boil it six hours, and serve it up.

A Batter Pudding.

TAKE a quart of milk, beat up six eggs, half the whites, mix as above six spoonfuls of flour, a tea-spoonful of salt, and one of beaten ginger; then mix all together, boil it an hour and a quarter, and pour melted butter over it. You may put in eight eggs, if you have plenty, for change, and half a pound of prunes or currants.

A Batter Pudding without Eggs.

GET a quart of milk, mix six spoonfuls of flour, with a little of the milk first, a tea-spoonful of salt, two tea-spoonfuls of beaten ginger, and two of the tincture of saffron; then mix all together, and boil it an hour. You may fruit as you think proper.

To make a Bread Pudding.

CUT off all the crust of a penny white loaf, and slice it thin into a quart of new milk, then put in a piece of fresh butter, stir it round, and let it stand till cold; or you may boil your milk, and pour over your bread and cover it up close, it does full as well; then take the yolks of six eggs, the whites of three, and beat them up with a little rose-water and nutmeg, a little salt and sugar, if you chuse it. Mix all well together, and boil it half an hour.

A fine Bread Pudding.

TAKE all the crumb of a stale penny loaf, cut it thin, take a quart of cream, set it over a slow fire till it is scalding hot, then let it stand till it is cold, beat up the bread and cream well together, grate in some nutmeg, take twelve bitter almonds, boil them in two spoonfuls of water, pour the water to the cream and stir it in with a little salt, sweeten it

it to your palate, blanch the almonds and beat them in a mortar, with two spoonfuls of rose or orange-flower water, till they are a fine paste; then mix them by degrees with the cream, till they are well mixed in the cream, then take the yolks of eight eggs, the whites of but four, beat them well and mix them with your cream, then mix all well together. A wooden dish is best to boil it in; but if you boil it in a cloth, be sure to dip it in the hot water, and flour it well, tie it loose and boil it half an hour. Be sure the water boils when you put it in, and keeps boiling all the time. When it is enough, turn it into your dish, melt butter and put in it two or three spoonfuls of white wine or sack, give it a boil and pour it over your pudding; then strew a good deal of fine sugar all over the pudding and dish, and send it to table hot. New milk will do when you cannot get cream. You may, for change, put in a few currants.

A baked Bread Pudding.

TAKE the crumb of a penny loaf, as much flour, the yolks of four eggs, and two whites, a tea-spoonful of ginger, half a pound of raisins stoned, half a pound of currants clean wash'd and pick'd, and a little salt. Mix first the bread and flour, ginger, salt, and sugar to your palate, then the eggs, and as much milk as will make it like a good batter, then the fruit, butter the dish, pour it in and bake it.

A Hasty Pudding.

BREAK an egg into fine flour, and with your hand work up what you can into as stiff a paste as is possible; then mince it as small as herbs for the pot, as small as if it were to be sifted; then set a quart of milk a boiling, and put in your paste so cut as before-mentioned; put in a little salt, some beaten cinnamon and sugar, a piece of butter as big as a walnut,

nut, and keep it stirring all one way, till it is as thick as you would have it, and then stir in such another piece of butter; and when it is in the dish, stick it all over with little bits of butter.

Another Hasty Pudding.

GET a pint of milk, and put to it a handful of raisins of the sun, as many currants; then take the crumb of a role, grate into it, and put in a little flour and nutmeg, and let all boil a quarter of an hour; put in a piece of butter in the boiling, and dish it with a piece of butter laid up and down upon it.

To make an Oatmeal Hasty Pudding.

TAKE a quart of water, or milk, set it on to boil, put in a piece of butter, and some salt; when it boils, stir in some fine oatmeal as you do the flour, till it is of a good thickness. Let it boil a few minutes, pour it in your dish, and stick pieces of butter in it: or eat it with wine and sugar or ale and sugar, or cream, or new milk.

Puddings for little Dishes.

TAKE a pint of cream and boil it, and slit a half-penny role, and pour the cream hot over it, and cover it close till it is cold; then beat it fine, and grate in half a large nutmeg, a quarter of a pound of sugar, the yolk of four eggs, but two whites well beat, beat it all well together. With the half of this fill four little wooden dishes, colour one yellow with saffron, one red with cochineal, green with the juice of spinach, and blue with syrup of violets; to the rest mix an ounce of sweet almonds blanch'd and beat fine, and fill a dish. Your dishes must be small, and tie your covers over very close with pack-thread. When your pot boils, put them in. An hour

hour will boil them ; when enough, turn them out in a dish, the white one in the middle, and the four coloured ones round. When they are enough, melt some fresh butter, with a glass of sack, and pour over, and throw sugar all over the dish. The white pudding dish must be of a larger size than the rest ; and be sure to butter your dishes well before you put them in, and don't fill them too full.

A Steak Pudding.

MAKE a good crust with suet shred fine with flour, and mix it up with cold water. Season it with a little salt, and make a pretty stiff crust, about two pounds of suet to a quarter of a peck of flour. Let your steaks be either beef or mutton; well seasoned with pepper and salt, make it up as you do an apple pudding, tie it in a cloth, and put it into the water boiling. If it be a large pudding, it will take five hours ; if a small one, three hours. Pigeons, sparrows, or what other birds you please, eat well this way.

To make Norfolk Dumplings.

MIX a good thick batter, as for pancakes, take half a pint of milk, two eggs, a little salt, and make it into a batter with flour. Have ready a clean saucepan of water boiling, into which drop this batter. Be sure the water boils fast, and two or three minutes will boil them ; then throw them into a sieve to drain the water away, then turn them into a dish, and stir a lump of fresh butter into them ; eat them hot, and they are very good.

An Almond Pudding.

BEAT a pound of sweet almonds as small as possible, with three spoonfuls of rose-water, and a gill of sack or white wine, and mix in half a pound of fresh butter melted, with five yolks of eggs and two

two whites, a quart of cream, a quarter of a pound of sugar, half a nutmeg grated, one spoonful of flour, and three spoonfuls of crumbs of white bread; mix all well together and boil it. It will take half an hour's boiling.

White puddings with Currants in Guts.

TO three pounds of grated bread take four pounds of beef suet finely shred, two pounds of currants, cloves, mace, and cinnamon, of each half an ounce, finely beaten; a little salt, a pound and half of sugar, a pint of sack, a quart of cream, a little rose water, twenty eggs well beaten, but half the whites; mix all these well together, and fill the guts half full: Boil them a little, and prick them as they boil, to keep them from breaking. Take them up on clean cloths.

Black Puddings.

BOIL all the hog's harflet in about four or five gallons of water till it is very tender, then take out all the meat, and in that liquor steep near a peck of grotts, put in the grotts as it boils, and let them boil a quarter of an hour; then take the pot off the fire, and cover it up very close, and let it stand five or six hours; chop two or three handfals of thyme, a little savoury, some parsley, and pennyroyal, some cloves and mace beaten, and a handful of salt; then mix all these with half the grotts, and two quarts of blood; put in most of the leaf of the hog; cut it in square bits like dice, and some in long bits; fill your guts, and put in the fat as you like it; fill the guts three quarters full, put your puddings into a kettle of boiling water, let them boil an hour, and prick them with a pin to keep them from breaking. Lay them on clean straw when you take them up.

The other half of the grotts you may make into white puddings for the family; chop all the meat
small,

small, and shred two handfuls of sage very fine, an ounce of cloves and mace finely beaten, and some salt; work all together very well with a little flour, and put it into the large guts; boil them about an hour, and keep them and the black puddings near the fire till used.

A Lent Pudding.

GET a quart of cream, boil it a little with two or three blades of mace; take it off the fire, put in the yolks of eight eggs, and the whites of but four, half a pound of raisins of the sun stoned and slit, and half a pound of sugar, and a piece of butter; stir all well together, then wet a linen cloth in milk or cold water, butter it on the inside, and strew it with flour, then put in the composition of the pudding, tie it up close and boil it, serve it up with melted butter and sugar.

A colouring Liquor for Puddings.

TAKE an ounce of cochineal, beat it very fine, put it in a pint of water in a sauce-pan, and a quarter of an ounce of roach allum; boil it till the goodness is out; strain it into a phial, with two ounces of fine sugar, and it will keep at least six months.

To make Yeast Dumplings.

MAKE a like dough, as for bread, with flour, water, salt, and yeast, cover it with a cloth, and set it before the fire for half an hour; then have a saucepan of water on the fire, and when it boils, take the dough, and make it into little round balls, as big as a large hen's egg; then flat them with your hand, and put them into the boiling water; a few minutes boils them. Take great care they don't fall to the bottom of the pot or saucepan, for then they will be heavy, and be sure to keep the water boiling
all

all the time. When they are enough, take them up, (which they will be in ten minutes or less) lay them in your dish, and have melted butter in a cup. As good a way as any to save trouble, is to send to the bakers for half a quartern of dough, (which will make a great many) and then you have only the trouble of boiling it.

A boiled Tanfy Pudding

TAKE four Naples biscuits, grate them, put as much cream boiling hot as will wet them, beat the yolks of four eggs, have ready a few chopped tanfy leaves, with as much spinach as will make it a pretty green; be careful you don't put too much tanfy in, it will make it bitter, mix all together when the cream is cold with a little sugar, and set it over a slow fire till it grows thick, then take it off, and when cold put it in a cloth, well buttered and flour'd, tie it up close, and let it boil three quarters of an hour, take it up in a bason, and let it stand one quarter, then turn it carefully out, and put white wine sauce round it.

An Herb Pye.

PICK and wash some spinach, lettuces, and some sweet herbs, shred them into your pye, with good store of butter, force-meat balls, a little nutmeg, salt, cloves, mace, and bake it; when it comes out of the oven, cut it open, and pour into it some hot cream, or milk, beat up with the yolks of eggs, and sugar.

A Bacon Fraise.

TAKE eight eggs, beat them well together with a little cream, and a little flour, like other batter; then fry very thin slices of bacon, and pour some of this over them; when one side is fry'd, turn the
the

the other, pour more upon that, and when both sides are fried, serve it up.

To make a Cheese-curd Florendine.

BREAK two pounds of cheese-curd to-pieces with your hand, take a pound of blanch'd almonds finely pounded, with a little rose-water, half a pound of currants clean wash'd and pick'd, a little sugar to your palate, some stew'd spinach cut small: mix all well together, lay a puff-paste in a dish, put in your ingredients, cover it with a thin crust rolled, and laid across, and bake it in a moderate oven half an hour. As to the top crust lay it in what shape you please, either rolled or marked with an iron on purpose.

A Steak Florendine.

CUT a leg or a neck of mutton into steaks; season it with nutmeg, pepper and salt: put it into a dish with three or four shalots, a bunch of sweet herbs, two or three anchovies, twenty balls of force-meat, half a pint of claret, as much water; put in half a pound of butter; cover it with puff-paste; so bake it.

A Florendine of a Kidney of Veal.

TAKE the kidney, shred the fat and all, with a little spinach, parsley, and lettuce, three pippins, and some candied orange-peel; season with spice and sugar; put in a good handful of currants, two or three grated biscuits, canary, orange-flower water, and two or three eggs; mix them well together, put them into a dish covered with puff-paste, lay on a cut lid, and garnish the rim.

A Florendine of Oranges or Apples.

TAKE half a dozen Seville oranges, save the juice, take out the pulp, lay them in water twenty-four hours, shift them three or four times, then boil them

them in three or four waters, then drain them from the water, put in a pound of sugar, and their juice, boil them to a syrup, take great care they do not stick to the pan you do them in, and set them by for use. When you use them, lay a puff-paste all over the dish, boil ten pippins pared, quartered and cored, in a little water and sugar, and slice two of the oranges and mix with the pippins in the dish. Bake it in a slow oven, with crust as above : or just bake the crust, and then lay in the ingredients.

A Tansey.

TAKE ten eggs, beat them very well, put them to a pint of cream, seasoned with nutmeg, sugar, and salt, then green it with the juice of spinach and of tansey ; as soon as you put the juice to it, with which you must make it very green, set it over the fire, the stew-pan being first buttered, and when it is thickened enough, have a dish ready to put it in, and bake it. Garnish with orange cut into quarters, and sweetmeats cut in long bits, and lay all over it.

Another Tansey.

TO a pint of cream, put half a pint of the juice of spinach, a small spoonful of the juice of tansey, six eggs, three whites, the crumb of a French role grated, or Naples biscuit, sweeten to your taste, and stir it over a clear fire in a small stew-pan, first buttering it both sides and bottom till it is thick, then bake it with a fine thin paste, or paper, at the bottom, and garnish with orange quartered, and sifted sugar.

A Gooseberry Tansey.

MELT some fresh butter in a frying-pan, and put into it a quart of gooseberries, and fry them till they are tender, and break them all to mash ; then beat seven eggs, but four whites, a pound of sugar,
three

three spoonfuls of sack, as much cream, the crumb of a penny loaf grated, and three spoonfuls of flour, mix all these together, then put the gooseberries out of the pan to them, and stir all well together, and put the whole into a stew-pan to thicken, with a piece of butter, and fry it brown; strew sugar on the top when you serve it.

A boiled Tansey.

SLICE the crumb of a stale penny loaf thin, put to it as much hot cream, or milk, as will wet it, eight eggs, the whites of four well beaten, a little shred lemon-peel after being boiled, a little grated nutmeg and salt; put to it the juice of spinach and tansey, then tie it up in a cloth, and boil it an hour and a quarter; when you dish it up, stick candied orange in it, and lay Seville orange quartered round the dish with melted butter in a basin.

A Beef Tansey.

TAKE seven eggs, with only five whites, and a pint of cream, some thyme, sweet marjoram, parsley, strawberry leaves shred very small, and a little nutmeg; then mince some boiled beef very small, add a plate of grated white bread, let these be all mixed together; then fry them as you do other tanseys, but not too brown.

CHAPTER XI.

OF PIES, CUSTARDS, &c.

Paste for a Pastry.

LAY down a peck of flour, work it up with six pounds of butter and four eggs, with cold water.

To make Puff-paste.

LAY down a pound of flour, break into it two ounces of butter and two eggs; then make it into paste with cold water; then work the other part of the pound of butter to the stiffness of your paste; then roll out your paste into a square sheet; stick it all over with bits of butter, flour it, and roll it up like a collar, double it up at both ends that they may meet in the middle, then roll it out again, till all the butter is in.

Paste-royal for Patty-pans.

LAY down a pound of flour, and work it up with half a pound of butter, two ounces of fine sugar, and four eggs.

A Paste made of Dripping.

BOIL a pound and half of beef-dripping in water, strain it, then let it stand to be cold, and take off the hard fat, scrape it; boil it so four or five times; then work it well up into three pounds of flour, as fine as you can, and make it up into paste with cold water. It makes a very fine crust.

A Pafte for Cuffards.

TAKE half a pound of flour, fix ounces of butter, the yolks of two eggs, three spoonfuls of cream, mix them together, and let them ftand a quarter of an hour, then work it up and down, and roll it very thin.

To make raifed Cruff.

TAKE a pound of butter, four pounds of flour with boiling water; the butter boiled in the water, and mix'd up ftiff; then covered with a cloth to fweat.

A favoury Lamb Pye.

TAKE your lamb, feafon it with pepper, falt, cloves, mace, and nutmeg, then put it into your cruff which fhould be made of puff-pafte, with a few lamb-ftones and fweetbreads, feafoned the fame as your lamb, alfo fome large oyfters, and favoury force-meat balls, hard yolks of eggs, and the tops of afparagus, firft boil'd green; then put butter all over the pye, and lid it, and fet it in a quick oven an hour and a half; then take the oyfter liquor, as much gravey, a little claret, with one anchovy in it, and a grated nutmeg. Let thefe have a boil, thicken it with the yolks of two or three eggs, beaten, and when the pye is drawn, pour it in, put on the lid again, and fend it to table hot.

A Lamb Pye the German Way.

TAKE the beft part of a leg of veal, cut it into thin flices, beat it with a rolling-pin, feafon them with falt, pepper, cloves, and mace; then cut a pound of bacon into thin flices, roll them up one by one, with a flice of veal in the middle; then put them in a difh, with two or three anchovies, two fhLOTS, a few oyfters, fome force-meat balls, and a fliced lemon,

lemon, with the peel off; add half a pint of white wine, half a pint of good broth, some gravey and butter; cover it with puff-paste, and bake it in a gentle oven.

Scotch Collop Pye.

CUT a fillet of veal into thin slices, season them with pepper, cloves, mace, nutmeg and salt; then make your pye, cut an onion and lay in the bottom, then a row of collops and slices of bacon, and some yolks of hard eggs, then have ready some favoury, sweet marjoram and parsley shred, to strew betwixt every row of meat, till you have laid all your collops in, then put a little water into the bottom of your pye, and some pieces of butter over your meat; you may put in likewise some pickled mushrooms, oysters, and sliced lemon, without the rind. When your pye is baked, take off the lid, and skim off the fat, then pour in some mutton gravey, with butter drawn thick.

A Palate Pye.

PROVIDE six sheep's tongues, six ox palates, six sweet-breads, half boil the tongues and palates, peel them, and cut them into slices, parboil the sweet-breads, and slit them longways; then take a pound of good sausage-meat, and season it all together, with half an ounce of cloves and mace, three quarters of an ounce of pepper, all beaten fine, and salt to your taste; then put it into your pye, with half a pound of butter on the top of the meat; and when baked, put in anchovy sauce, made with white wine and gravey. You may, if you choose it, put in some mushrooms, parsley, and shalots cut small, with force-meat balls.

A Beef-Steak Pye.

TAKE some rump-steaks, beat them with a rolling-pin, season them with pepper and salt, according to your palate : make a good crust, lay in your steaks, fill your dish, then pour in as much water as will half fill it. Put on the crust and bake it well.

To make a Calf's Foot Pye.

SET four calves feet on in a saucepan in three quarts of water, with three or four blades of mace ; let them boil softly till there is about a pint and a half, then take out your feet, strain the liquor, and make a good crust ; cover your dish, then pick off the flesh from the bones, lay half in the dish, strew half a pound of currants clean washed and picked over, and half a pound of raisins stoned ; lay on the rest of the meat, then skim the liquor, sweeten it to the palate, and put in half a pint of white wine ; pour it into the dish, put on your lid, and bake it an hour and a half.

Calf's Head Pye.

CLEAN your calf's head very well, and boil it till it is tender ; then take off the flesh as whole as you can ; take out the eyes and slice the tongue ; make a good puff-paste crust, cover the dish, lay in your meat, throw over it the tongue, lay the eyes cut in two at each corner ; season it with a very little pepper and salt, pour in half a pint of the liquor it was boiled in, lay a thin top crust on, and bake it an hour in a quick oven. In the mean time boil the bones of the head in two quarts of the liquor, with two or three blades of mace, half a quarter of an ounce of whole pepper, a large onion, and a bunch of sweet herbs. Let it boil till there is about a pint, then strain it off, and add two spoonfuls of catchup,
three

three of red wine, a piece of butter as big as a walnut, rolled in flour, half an ounce of truffles and morels ; season with salt to your palate ; boil it, and have half the brains boiled with some sage, beat them, and twelve leaves of sage chopped fine ; stir all together, and give it a boil ; take the other part of the brains, and beat them up with some of the sage chopped fine, a little lemon peel minced fine, and half a small nutmeg grated. Beat it up with an egg, and fry it in little cakes of a fine light brown, boil six eggs hard, take only the yolks ; when your pye comes out of the oven, take off the lid, lay the eggs and cakes over it, and pour the sauce all over. Send it to table hot without the lid.

A Stump Pye.

STRIP the meat off a leg of lamb from the bones, mince it small, with a good quantity of sweet herbs, currants, grated nutmeg, and salt ; season it to your liking, and mix it with two or three yolks of eggs, beat with sack or white wine ; then lay it close in the pye, and lay on the top either fruit or sweetmeats ; do not bake it too much, and when it is baked cut it up, and put in verjuice and sugar, or white wine ; make it hot before you put it in, then lay on the lid, and serve it.

Pork Pye.

HAVING skinned your pork, cut it into steaks, season it pretty well with salt, nutmeg slic'd, and beaten pepper ; put in onions and apples, cut in slices, as many as you think convenient, and sweeten with sugar to your palate ; put in half a pint of white wine ; lay butter all over it ; close up your pye, and set it in the oven.

A Devonshire Squab Pye.

SHEET a dish with puff-paste, put at the bottom a layer of sliced pippins; and upon that a layer of mutton steaks, cut from the loin, well seasoned with pepper and salt, strew some more slices of pippins upon that, and over them strew some onions, shred small; repeat these till your pye is full to the top, then close it, having put in about half a pint of water, and bake it.

A Shropshire Pye.

CUT a couple of rabbits into pieces, season them well with pepper and salt; then cut some pieces of fat pork, and season them in like manner. Lay these into your crust, with some pieces of butter upon the bottom-crust, and close your pye. Then pour in half a pint of water and red wine mix'd, and bake it. Some will grate the best part of a nutmeg upon the meat, before they close the pye, which is a good way. It must be served hot.

A Venison Pye.

AFTER you have raised a high pye, shred a pound of beef suet and lay it in the bottom, cut the venison in pieces, and season it with pepper and salt, lay it on the suet, lay butter on the venison, close up the pye, and let it stand in the oven for six hours, fill it up with liquor made from the bones.

A Neat's Tongue Pye.

LET your tongues boil till they are about half done; peel and slice them, and season them with pepper, salt, cloves, mace and nutmeg, with some force-meat balls, sliced lemons and butter, and close your pye; when it is baked take a pint of gravy,

vey, with sweetbreads, palates, and cocks-combs
toss'd up, and pour into the pye.

A Mermaid Pye.

TAKE a pig, scald it, bone it, then dry it well with a cloth; season it with salt, pepper, and nutmeg beaten, and shred sage. Then take a couple of neat's tongues boil'd, cold and dry'd, and cut them in long slices, about the thickness of half a crown; then lay one quarter of your pig in your pye, and lay slices of tongue upon it; then lay another quarter, and more tongue, and so on till you have put in all the four quarters; then cover them with slices of bacon, and put in butter and bake it; when it is baked, fill it up with melted butter. It is to be eaten cold.

A Quince Pye.

TAKE your quinces, pare, core, and slice them, fill your pye; lay over it candied orange-peel, and pour into it syrup of barberries, mulberries, and orange-juice; sweeten it to your taste with good sugar; add a stick of cinnamon, then lid your pye, prick the lid, and bake it.

A Rice Pye.

TAKE half a pound of rice, boil it in water, and afterwards in milk, till it is as thick as oatmeal pudding; then set it by to cool, and beat in five eggs, leaving out half the whites; put in half a pint of cream, a glass of sack, and some rose-water; season it with cloves, mace, nutmeg, and cinnamon, half a pound of sugar, some salt, a pound of currants, three ounces of candied orange, lemon, and citron-peel; cover it with puff-paste, and bake it.

An Apple Pye.

MAKE a good puff-paste crust, lay some of it round the sides of the dish, pare and quarter your apples, and take out the cores, lay a row of apples thick, throw in half the sugar you design for your pye, mince a little lemon-peel fine, throw over it, and squeeze a little lemon over them, then a few cloves, here and there one, then the rest of your apples, and the rest of your sugar. You must sweeten to your palate, and squeeze a little more lemon, boil the peeling of the apples and the cores in some water, with a blade of mace, till it is very good; strain it, and boil the syrup with a little sugar, till there is but very little and good, pour it into your pye, and put on your upper crust, and bake it.

You may thus make a pear-pye; but don't put in any quince. You may butter them when they come out of the oven; or beat up the yolks of two eggs, and half a pint of cream, with a little nutmeg, sweetened with sugar, and take off the lid, and pour in the cream. Cut the crust in little three-corner pieces, and stick about the pye, and send it to table.

A Cherry Pye.

HAVING made a good crust, lay a little round the side of your dish, put sugar at the bottom, and lay in your fruit and sugar at the top. A few red currants does well with them; put on your lid, and bake it in a slack oven.

Make a plumb, and a gooseberry pye the same way. If you would have it red, let it stand a good while in the oven after the bread is drawn. A custard is very good with the gooseberry pye.

A Green Goose Pye.

GET two fat green geese, bone them, and season them pretty high with nutmeg, cloves, mace, pepper,

pepper, and salt, and if you like it, two whole onions ; lay them upon each other, and fill the sides with young rabbits cut in pieces, and the whole with butter ; let them be well bak'd, and they eat delicately hot or cold.

A Goose Pye.

TAKE half a peck of flour to make the walls of a goose pye, raise your crust just big enough to hold your goose ; first have a pickled dried tongue, boiled tender enough to peel, cut off the root, bone the goose, and a large fowl ; take half a quarter of an ounce of mace beat fine, a tea-spoonful of pepper, three tea-spoonfuls of salt, mix all together, season your fowl and goose with it, then lay the fowl in the goose, and the tongue in the fowl, and the goose in the same form as if whole. Put half a pound of butter on the top, and lay on the lid. This pye is excellent either hot or cold, and will keep a great while. A slice of this pye makes a pretty little side-dish for supper.

A Giblet Pye.

TAKE two pair of giblets, put all except the liver into a saucepan, with two quarts of water, twenty corns of whole pepper, three blades of mace, a bunch of sweet herbs, and a large onion. Cover them close, and let them stew very softly till they are quite tender, then have a good crust ready, cover your dish, lay a rump-steak at the bottom, season'd with pepper and salt ; then lay in your giblets with the liver, and strain the liquor they were stewed in ; season it with salt, and pour into your pye ; put on the lid, and bake it an hour and a half.

Note. The giblets need not be stew'd first, unless your geese are old.

A Pigeon Pye.

HAVING truss'd your pigeons, season them with pepper, salt, and nutmeg, lard them with bacon, and stuff them with force-meat ; lay on lambs-stones, sweet-breads, and butter, and close the pye ; then pour in liquor made of claret, gravey, oyster liquor, two anchovies, a bunch of sweet herbs, and an onion ; boil this up, and thicken it with brown butter. This liquor serves for several other sorts of meat and fowl pies.

Another Way.

MAKE a puff-paste crust, then cover your dish, season your pigeons with pepper and salt, and put a good piece of fine fresh butter, with pepper and salt in the bellies ; lay them in your pan, the necks, gizzards, livers, pinions and hearts, lay between, with the yolk of a hard egg, a beef-steak in the middle ; put as much water as will almost fill the dish, lay on the top-crust, and bake it well.

This is the best way to make pigeon-pye ; but the French fill the pigeons with a very high force-meat, and lay force-meat round the inside, with balls, asparagus-tops, and artichoke bottoms, and mushrooms, truffles and morels, and season high ; but that is according to different palates.

A Rabbit Pye.

CUT young rabbits in pieces, fry them in lard, with a little flour, seasoning them with salt, pepper, nutmeg, and sweet herbs, adding a little broth ; when they are cold, put them in your pye, adding some truffles, morels, and pounded lard ; lay on the lid, set it in the oven, and let it stand for an hour and a half ; when it is about half baked, pour in the sauce in which the rabbits were fried ; and when

when you are about to serve it up to table, squeeze in some juice of Seville orange.

A Hare Pye.

BONE the hare, season the flesh with pepper, salt, and spice, and beat it fine in a mortar; do a pig in the same manner; then make your pye, and lay a layer of pig, and a layer of hare, till it is full; put butter at the bottom, and on the top; bake it three hours. It is good hot or cold.

A Chicken Pye.

HAVING made a crust of puff-paste, take two young chickens, cut them to pieces, season them with pepper and salt, a little beaten mace, and lay a force-meat made thus round the side of the dish; take half a pound of veal, half a pound of suet, beat them quite fine in a marble mortar, with as many crumbs of bread; season it with a very little pepper and salt, and anchovy, with the liquor, cut the anchovy to pieces, a little lemon-peel, cut very fine, and shred small, a very little thyme, mix all together with the yolk of an egg, make some into round balls, about twelve, the rest lay round the dish. Lay in one chicken over the bottom of the dish, take two sweetbreads, cut them into five or six pieces, lay them all over, season them with pepper and salt, strew over them an ounce of truffles and morels, two or three artichoke-bottoms cut to pieces, a few cocks-combs, a palate boiled tender and cut to pieces; then lay on the other part of the chicken, put half a pint of water in, and cover the pye. Bake it well, and when it comes out of the oven, fill it with good gravey, lay on the crust, and send it to table.

Another Chicken Pye.

TAKE a couple of chickens, parboil them, season them with salt and pepper, lard them with

pieces of bacon, put their livers in a mortar, with some scraped bacon, truffles, cives, and parsley seasoned with salt, pepper, and spice; pound it all well together, and stuff the bodies of your chickens with it; then raise your pye, put in the bottom of it some fresh butter, lay in your chickens seasoned under and over, cover them with thin slices of veal, and a little fresh butter; then lid your pye, bake it, and serve it with a ragoo of oysters.

A Duck Pye.

MAKE a puff-paste crust, then take a couple of ducks, scald them, and make them very clean, cut off the feet, the pinions, the neck and head, all clean picked and scalded, with the gizzards, livers, and hearts; pick out all the fat of the insides, lay a crust all over the dish, season the ducks with pepper and salt, inside and out, lay them in your dish, and the giblets at each end seasoned; put in as much water as will almost fill the pye, lay on the crust, and bake it, but not too much.

Minced Pies.

TAKE the best part of a neat's tongue, parboil it, peel it, cut it in slices, and set it to cool: to a pound of tongue, beef, or veal, put two pounds of beef suet, then chop them altogether on a block very fine; to each pound of meat put a pound of currants, and a pound of stoned raisins chopp'd or cut small; then pound your spice, which must be cloves, mace, and nutmeg; season it as you like, with sugar, candy'd orange, lemon, and citron-peel shred, with two or three pippins; squeeze in the juice of one lemon, a large glass of sack, with some dates stoned and shred small; all these being mixed together very well, make your pies, and bake them, but not too much.

When you serve the pies, strew fine sugar over them.

An

An excellent Way to make Minced Pies.

TAKE three pounds of suet shred very fine, and chopped as small as possible, two pounds of raisins stoned and chop'd fine, two pounds of currants, picked, wash'd, rubb'd, and dried at the fire, twenty or thirty pippins, pared, cored, and chopped small, half a pound of fine sugar pounded fine, a quarter of an ounce of mace, a quarter of an ounce of cloves, two large nutmegs, all beat fine; put all together into a great pan, and mix it well together with half a pint of brandy, and half a pint of sack, put it down close in a stone pot, and it will keep good four months. When you make your pies, take a little dish, something bigger than a soup-plate, lay a very thin crust all over it, lay a thin layer of the minced ingredients, and then a thin layer of citron cut very thin, then a layer of minced ingredients, and a thin layer of orange-peel cut thin, over that a little minced ingredients; squeeze half the juice of a fine Seville orange or lemon, and pour in three spoonfuls of red wine; lay on your crust, and bake it nicely. These pies eat exceedingly fine cold: if you make them in little patties, mix your minced meat and sweetmeats accordingly. If you chuse meat in your pies, parboil a neat's tongue, peel it, and chop the meat as fine as possible, and mix with the rest; or two pounds of the inside of a sirloin of beef, or almost any other meat, but first let it be parboil'd.

A Potatoe Pye.

BOIL three pounds of potatoes, peel them, make a good crust, and lay in your dish; lay at the bottom half a pound of butter, then lay in your potatoes, throw over them three tea-spoonfuls of salt, and a small nutmeg grated all over, six eggs boiled hard and chopped fine, throw all over, a tea-spoonful of pepper strew all over, then half a pint of white

wine. Cover your pye, and bake it half an hour, or till the crust is enough.

A Ham Pye.

TAKE some cold boiled ham, slice it about half an inch thick, make a good crust, and thick, over the dish, and lay a layer of ham, shake a little pepper over it, then take a large young fowl clean picked, gutted, washed, and singed; put a little pepper and salt in the belly, and rub a very little salt on the outside; lay the fowl on the ham, boil some eggs hard, put in the yolks, and cover all with ham, then shake some pepper on the ham, and put on the top-crust. Bake it well, have ready when it comes out of the oven some very rich beef gravey, enough to fill the pye, lay on the crust again, and send it to table hot. If you put two large fowls in they will make a fine pye, but that is according to your company, more or less. The crust must be the same you make for a venison pasty. You should pour a little strong gravey into the pye when you bake it, just to bake the meat, and then fill it up when it comes out of the oven. Boil some truffles and morels, and put into the pye, it is a great addition; and fresh mushrooms, or dried ones.

A Parsnip Pye.

TAKE some parsnips, boil them tender, and cut them in slices, then sheet your dish with good paste, and lay upon it some pieces of butter, then a layer of parsnips, some spice, pepper, &c. then some oysters and yolks of hard eggs boiled, then more butter, and spice, &c. then parsnips, then oysters, then eggs, till your dish is filled; then put on the top of all, and lid it; bake it half an hour, and when it comes out of the oven, pour over it melted butter and juice of lemon, and serve it hot.

A carrot pye may be made the same way.

A Soal

A Soal Pye.

MAKE a good crust, cover your dish, boil two pounds of eels tender, pick all the flesh clean from the bones, throw the bones into the liquor you boil the eel in, with a little mace and salt, till it is very good, and about a quarter of a pint, then strain it. In the mean time cut the flesh of your eel fine, with a little lemon-peel shred fine, a little salt, pepper, and nutmeg, a few crumbs of bread, chopp'd parsley, and an anchovy; melt a quarter of a pound of butter, and mix with it, then lay it in the dish, cut the flesh of a pair of large soles, or two pair of very small ones clean from the bones and fins, lay it on the force-meat, and pour in the broth of the eels you boiled. If you boil the soal-bones with one or two little eels without the force meat, your pye will be very good. And thus you may do a turbot.

An Eel Pye.

HAVING cut your eels in pieces, season them with pepper, salt, and savoury spice; then raise your crust, make a force-meat of fish, and lay a layer of it in the bottom; then lay in your eels, with some water, put over them a layer of butter; lid your pye, and bake it in a gentle oven.

A Tench Pye.

HAVING made your crust, take half a dozen tenches, lay on your crust a layer of butter; then scatter in grated nutmeg, with pepper, salt, and mace; then lay in your tenches, lay over them butter, pour in a quarter of a pint of claret, and let them be well baked; when it comes out of the oven, put in melted butter and gravey, and serve it up.

A Turbot Pye.

TAKE a turbot, wash, gut, and half boil it, then season it with a little pepper and salt, cloves, mace, and nutmeg, and sweet herbs shred fine ; then lay it in your pye, or patty-pan, with the yolks of six eggs boiled hard ; and a whole onion, which must be taken out when tis baked. Put two pounds of fresh butter on the top, close it up ; when it is drawn, serve it hot or cold : tis good either way.

A Trout Pye.

GUT, wash, and scale your trout, then lard them with pieces of a silver eel rolled in spice and sweet herbs, and bay leaves powdered, lay on and between them sliced artichoke bottoms, mushrooms, oysters, capers, diced lemon ; lay on butter, and close the pye, and bake it.

A Salmon Pye.

TAKE a fresh salmon, draw it, and wipe it dry ; scrape out the blood from the back bone, scotch it on the back and side, and season it with salt, pepper, and nutmeg ; butter the bottom of the pye, lay in some whole cloves, and some of the seasoning ; then lay in the salmon, lay some whole cloves upon it, and nutmeg sliced, and also pieces of butter ; then close it up, and baste it over with eggs or saffron-water, and bake it ; when it is baked, fill it up with clarified butter. Let your pye be made in the form of your fish. This pye is to be eat cold, and will keep some time.

A Herring Pye.

SCALE, gut, and wash your herrings very clean, cut off the heads, fins, and tails ; make a good crust, cover your dish, then season your fish with
beaten

beaten mace, pepper and salt; put a little butter in the bottom of your dish, then a row of herrings; pare some apples, and cut them in thin slices all over, then peel some onions, and cut them in slices all over thick, lay a little butter on the top, put in a little water, lay on the lid, and bake it well.

A Venison Pasty.

TAKE a neck and a breast of venison, bone them, season them with pepper and salt according to your palate. Cut the breast into two or three pieces, but don't cut the fat off the neck if you can help it. Lay in the breast and neck-end first, and the best end of the neck on the top, that the fat may be whole; make a very rich puff-paste crust, let it be very thick on the sides, a good bottom crust, and a thick top. Cover the dish, then lay in your venison, put in half a pound of butter, about a quarter of a pint of water, close your pasty, and let it be baked two hours in a very quick oven. In the mean time, set on the bones of the venison in two quarts of water, with two or three blades of mace, an onion, a little piece of crust baked crisp and brown, a little whole pepper, cover it close, and let it boil softly over a slow fire, till about half is wasted, then strain it off. When the pasty comes out of the oven, lift up the lid, and pour in the gravy.

If your venison is not fat enough, take the fat of a loin of mutton, steep'd in a little rape-vinegar and red wine twenty-four hours, then lay it on the top of the venison, and close your pasty. It is a wrong notion of some people, to think venison cannot be baked enough, and will first bake it in a false crust, and then bake it in the pasty; by this time the fine flavour of the venison is gone. If you want it to be very tender, wash it in warm milk and water, dry it in clean cloths till it is very dry; then rub it all over with vinegar, and hang it in the air. Keep it as long

long as you think proper, it will keep thus a fortnight good; but be sure there be no moistness about it; if there is, you must dry it well, and throw ginger over it, and it will keep a long time. When you use it, just dip it in luke warm water, and dry it. Bake it in a quick oven; if it is a large pasty it will take three hours; then your venison will be tender, and have all the fine flavour. The shoulder makes a pretty pasty boned, and made as above with the mutton fat.

A loin of mutton makes a fine pasty: take a large fat loin of mutton, let it hang four or five days, then bone it, leaving the meat as whole as you can: lay the meat twenty-four hours in red wine, and half a pint of rape vinegar; then take it out of the pickle, and order it as you do a pasty, and boil the bones in the same manner to fill the pasty, when it comes out of the oven.

A Veal Pasty.

TAKE a quarter of a peck of fine flour, a pound of butter, break it into bits, put in salt and half an egg, and as much cold cream or milk as will make it into a paste; make your sheet of paste, bone a breast of veal, season it with salt and pepper; lay butter in the bottom of your pasty, lay in your veal, put in whole mace, and a lemon sliced thin, rind and all, cover it with butter, close it up, heat some white wine, butter, the yolks of eggs, and sugar; pour this into your pasty, when it comes out of the oven, and serve it up; if you would have your crust thick, double the quantity of flour, &c. in the paste.

A Beef Pasty.

GET a small rump or sirloin of beef, bone it, beat it very well with a rolling-pin; then, to five pounds of this meat take two ounces of sugar, rub it well in, and let it lie for twenty-four hours; then either wipe it clean, or wash it off with a little claret,

claret, and season it high with salt, pepper, and nutmeg, put it into your paste, and lay over it a pound of butter; close up the pasty, and bake it as much as venison. Put the bones in a pot with just as much water as will cover them, and bake them to make gravey, and when the pasty is drawn, if it wants liquor, put in some of this gravey.

Petit Patties with Gravey.

MAKE some paste for short crust, and lay it by: take a piece of veal as big as your fist, as much bacon, and some beef-suet, and cut it in bits, put it in a stew-pan, and season it with salt, pepper, sweet herbs, and fine spice; then toss it up, and mince it all together with some mushrooms, and moisten it with some cream, or milk, and put it upon a plate; then roll your paste, and having forced your petit patties one inch deep, fill them with your stuffing, and having covered them, colour them with beaten eggs, and let them be baked; when done open them at top, and putting in a little cullis and essence of ham, serve them.

A Lear for Savoury Pies.

TAKE a proper quantity of red wine, gravey, and oyster-liquor, boil a faggot of sweet herbs, two or three anchovies, and an onion; thicken it with browned butter, and pour it into your savoury pies, when it is wanted.

A Lear for Fish Pies.

TAKE claret, white wine, vinegar, anchovies, and oyster-liquor, put to them some drawn butter, and when the pies are baked, pour it in with a funnel.

A Lear for Pasties.

GET the bones of the meat of which the pasty is to be made, cover them with water, and bake them

them with the pasty, and when it comes out strain the liquor, and put it into the pasty.

A Caudle for Sweet Pies.

TAKE sack and white wine, an equal quantity of each, a little verjuice, and some sugar, boil it, and brew it with two or three eggs like butter'd ale; when the pies are baked, put it in with a funnel, and shake it together.

Ingredients for Sweet Pies.

THE meat, fish or fowls, spice, balls, citron, lemon, and orange-peel candy'd, Spanish potatoes, skirrets, raisins, currants, grapes, gooseberries, damsons, and a caudle.

Ingredients for Savoury Pies.

THE meat, fish, or fowls, savoury spice, balls, bacon, shivered palates, lamb-stones, cockscombs, and bones, artichoke bottoms, oysters, mushrooms, truffles, and a lear.

Force Meat.

TAKE half a pound of veal, and half a pound of suet cut fine, and beat in a marble mortar, or wooden bowl; have a few sweet herbs shred fine, and a little mace dried, and beat fine, a small nutmeg grated, or half a large one, and a little lemon-peel cut very fine, a little pepper and salt, and the yolks of two eggs; mix all these well together, then roll them in little round balls and some in little long balls, roll them in flour, and fry them brown. If they are for any thing of white sauce, put a little water on in a sauce-pan, and when the water boils, put them in, and let them boil for a few minutes, but never fry them for white sauce.

Another Way to make Force Meat.

MINCE part of a leg of lamb or veal fine, with the same quantity of minced beef suet, a little lean bacon, sweet herbs, a shalot, and an anchovy; beat all in a mortar till it is as smooth as wax; season it with savoury spice, and make it into balls.

To

To make Sugar Paste for Tarts or Cheese-Cakes.

TAKE three pounds of flour, put to it two pounds of butter, six yolks and two whites of eggs, and three quarters of a pound of sugar.

To make Iceing.

BEAT half a pound of fine loaf sugar very fine in a mortar; then sift it; then put it again into the mortar, with four spoonfuls of rose-water, and the whites of two eggs; stir it all one way, till your cakes and tarts come out of the oven, and are almost cold; dip a feather in your iceing, and strike over your cakes or tarts, and set them in a cool oven to harden: take care they be not discoloured by standing too long.

Another Way to make Iceing.

TAKE the yolk of an egg, and some melted butter; beat it very well together, and with a feather wash the top of your tarts, and sift some sugar on them just as you put them into the oven.

C H A P. XII.

OF TARTS, CUSTARDS, &c.

To make different Sorts of Tarts.

IF you bake in tin-patties, butter them, and you must put a little crust all over, because of the taking them out: if in china or glass, no crust but the top one. Lay fine sugar at the bottom, then your plumbs, cherries, or any other sort of fruit, and sugar at top; then put on your lid, and bake them in a slack oven. Mince pies must be baked in tin-patties, because of taking them out, and puff-paste is best for them. All sweet tarts the beaten crust is best; but as you fancy. Apple, pear, apricots, &c. made thus; apples and pears, pare them, cut them in quarters, and core them; cut the quarters across again, and set them on in a sauce-pan, with just as much water as will barely cover them; let them simmer on a slow fire, just till the fruit is tender; put a good piece of lemon-peel in the water with the fruit, then have your patties ready. Lay fine sugar at bottom, then your fruit, and a little sugar at the top; that you must put in at your own discretion: pour over each tart a tea-spoonful of lemon-juice, and three spoonfuls of the liquor they were boiled in; put on your lid, and bake them in a quick oven. Apricots do the same way, only don't use lemon.

As to preserved tarts, only lay in your preserved fruit, and put a very thin crust at top, and let them be baked as little as possible; but if you would make them

them nice, have a large patty the size you would have your tart. Make your sugar-crust, and roll it as thick as a half-penny, then butter your patties, and cover them; shape your upper crust on a hollow thing on purpose, the size of your patty, and mark it with a marking iron for that purpose, in what shape you please, to be hollow and open to see the fruit thro'; then bake your crust in a very slack oven, not to discolour it, but to have it crisp. When the crust is cold, very carefully take it out, and fill it with what fruit you please, lay on the lid, and it is done; therefore if the tart is not eat, your sweet-meat is not the worse; and it looks pretty.

A Peach Tart.

PARE some ripe peaches, slit them in two, and take out the stones; put some powder sugar in the bottom of a stew-pan, place your peaches in it, put them over the fire, and stir them now and then; make an under crust, with a border round it the thickness of your thumb, and let it be baked; when done put it in its dish, and your peaches being ready, and pretty well covered, turn them upside down into a dish, put them over your under-crust. Put a little water in the stew-pan where your peaches were on the fire, to make a little syrup with the sugar remaining in it; and pour this liquor over your peaches, placing them over your kernels. This tart is served up hot or cold for a dainty dish.

A Raspberry Tart.

TAKE some thin puff-paste, lay it in a patty-pan, and then lay in your raspberries, strew over them double refined sugar, close up the tart, bake it, cut it up, and put in half a pint of cream, and the yolks of two or three eggs well beaten, and a little fine sugar; let it stand till it is cold, take off the lid, and serve it up with sugar strew'd round the rims of the dish.

A Marrow Tart.

CUT your marrow into small dice, then mince the yolks of hard eggs with pippins; also mince some orange-peel and citron very small, add a little cinnamon, some sugar, and a little salt. Mix all these well together, then squeeze in the juice of a lemon, and fill your tart-pans with this mixture.

An Almond Tart.

RAISE a tart of very good paste, take some blanched almonds, beat very fine in a mortar, with sack, a pound of sugar to a pound of almonds, some grated bread, a little nutmeg, some cream, with the juice of spinach to colour the almonds green; bake it in a gentle oven; when it is enough, draw it and stick it with candy'd orange and citron.

A Tort Demoy.

LAY puff-paste round a dish; then lay in a layer of biscuit, and a layer of marrow and butter; then a layer of all sorts of wet sweetmeats, and repeat this till the dish is full. Then pour in boiled cream thickened with eggs, and a spoonful of orange-flower water, sweeten it with sugar, set it in the oven, it will be baked in half an hour.

A Tort.

COVER your dish with a fine puff-paste, make a good force meat thus: take a pound of veal, and a pound of beef-suet, cut small, and beat them fine in a mortar; season it with a small nutmeg grated, a little lemon shred fine, a few sweet herbs, not too much, a little pepper and salt, just enough to season it, the crumb of a penny-loaf rubbed fine; mix it up with the yolk of an egg, make one third into balls, and the rest lay round the sides of the dish, get two fine large veal sweet-breads, cut each into four pieces,
two

two pair of lambs-stones, each cut in two, twelve cocks-combs, half an ounce of truffles and morels, four artichoke-bottoms, cut each into four pieces, a few asparagus tops, some fresh mushrooms, and some pickled; put all together in your dish.

First lay your sweet-breads, then the artichoke-bottoms, then the cocks-combs, then the truffles and morels, then the asparagus, then the mushrooms, and then the force-meat balls; season the sweet-breads with pepper and salt; fill your pye with water, and put on the crust. Bake it two hours.

Apple Tarts.

PARE two small oranges thin, and boil them in water till they are tender, then shred them small, and pare twenty pippins, quarter and core them, and put to them as much water as will boil them till they are enough; then put in half a pound of white sugar, and take the orange-peel that is shred, and the juice of the oranges, and let them boil till they are pretty thick; then set them by to cool; make open tarts, and put it in; set them in the oven moderately hot; set them by for use.

A Gooseberry Tart.

MAKE ready your crust for patty-pans, sheet the bottoms, and strew them over with powder sugar; then take green gooseberries, and fill your tarts with them, laying them in one by one, a layer of gooseberries, and a layer of sugar, so close your tarts, and bake them in a quick oven, and they will be green, and very clear.

A Rice Tart.

BOIL your rice in milk, or cream, till it is tender, pour it out, and season it with salt, pepper, sugar, nutmeg, cinnamon, and ginger; add the yolks of six or eight eggs, and fill your tart, squeeze in the

the juice of orange, close it up, and bake it ; when it is baked, scrape sugar over it, and serve it up.

Cream Tarts.

BEAT half a dozen eggs, both yolks and whites, put to them about a quarter of a pound of flour, and beat all together ; then add fix eggs more, and continue to beat all together ; set on a quart of milk in a sauce-pan, and when it boils pour it into your flour and eggs, keeping it continually stirring ; put to it a quarter of a pound of butter, some salt, and white pepper, boil it well, but be careful that it does not stick to the bottom ; when the cream is thickened, pour it into another sauce-pan, and set it a cooling. When you make your tarts, put it into a sauce-pan, stir it well with a slice put in some sugar, some candy'd lemon shred small, some beef-marrow, or melted butter ; some yolks of eggs, and a little orange-flower-water. Mix all these well together ; make your tarts of puff-paste ; make a border round them, pour in your cream ; and when the tarts are almost baked, glaze them. They are proper for a second course, or supper.

To keep Fruit for Tarts.

GATHER your gooseberries when they are full grown, before they turn, wipe and pick them one by one, put them into wide-mouth'd bottles, cork them close, and set them in a slack oven till they are tender and crack'd, then take them out of the oven, and pitch the corks.

By this method you may keep several sorts of fruit, as bullace, currants, damsons, pears, plumbs, &c. only do these when they are ripe.

Cranberries are brought in barrels from South Carolina, and when in season, are to be had at most pastry-cooks. Several parts of England produce them, especially Cheshire.

*To keep Grapes, Gooseberries, Apricots, Peaches,
Currants and Plumbs, the whole year.*

TAKE fine dry sand, make it as dry as possible, gather your fruits when they are just ripening, or coming something near ripeness; dip the ends of their stalks in melted pitch, or bees-wax, and having a large box to shut down with a close lid, dry your fruit in the sun a little, to take away the superfluous moisture, and lightly spread a layer of sand in the bottom of the box, and a layer of fruit on them, but not too near each other; then scatter sand, with much evenness, about an inch thick over them, and so another layer till the box is full; then shut down the lid close, and as you take them out, lay them even again. In this manner you will have them fit for tarts and other uses, till new ones come again. If they are a little wrinkled, wash them in warm water, and it will plump them up again. You may use millet instead of sand if you will.

To keep Raspberries, Strawberries, Currants, Gooseberries, and Mulberries.

GET new stone bottles, air them well in the sun, or by the fire, dry your fruit from superfluous moisture, to prevent its sweating; take off the stalks, and put them into the empty bottles by the fire, that will draw out as much of the air as may be; then suddenly cork them up, and tie down the corks with wires; let the corks be sound, and not any ways visibly porous; for if they be, the air will come in abundantly, and corrupt the fruit; then put it in a moderate cool place, cover the bottles with sand, laying them sideways, and the closeness will preserve them.

A Custard.

BOIL a quart of milk, or cream, with a stick of cinnamon, quartered nutmeg, and large mace; when half cold, mix it with eight yolks of eggs and four whites, well beat, some sugar, sack, and orange-flower water; set all on the fire, and stir it until a white froth rises, which skim off, then strain it, and fill your crusts, being first dry'd in the oven, and which you must prick with a pin before you dry them, to prevent their rising in blisters.

Rice Custards.

TAKE a quart of cream, boil it with a blade of mace; then put to it boiled rice, well beaten with your cream; put them together, and stir them well all the while it boils on the fire; and when it is enough take it off, and sweeten it to your taste, and put in a little rose-water. Let them be cold, then serve them.

An Almond Custard.

BLANCH your almonds, pound them in a mortar very fine; in the beating add thereto a little milk, press it through a sieve, and make it as the custard above-mentioned, and bake it in cups.

An Orange Custard.

TAKE the juice of two Seville oranges, with a little of the peel grated very fine, and put as much sugar to it as will make it sweet, give it a boil up, and strain it, and have ready half a pint of cream boiled with a little nutmeg, mace and cinnamon, and the whites of three eggs, beat all together, and serve it in what you please.

Plain Custards.

TAKE a quart of new milk, sweeten it to your taste, grate in a little nutmeg, beat up well eight eggs,

eggs, leave out half the whites, stir them into the milk, and bake it in china basons, or put them into a kettle of boiling water, taking care that the water comes not above half way of the basons, for fear of its getting into the basons. You may add a little rose-water in your making, or a small glass of brandy.

To make a Whip Syllabub.

TAKE a pint of white wine, and a pint of mulberry or black cherry-juice, put it into a wooden bowl, add also a pint of cream, sweeten it with sugar, and put in a large perfumed comfit; put a branch or two of rosemary stript from the leaves among some willow-twigs peeled, and wind a lemon-peel about your willow-twigs, then stir your syllabub well together, and whip it up till it froths, take off the froth with a spoon, and put it into your glasses, and squeeze some spirit of lemon-peel between every layer of froth, and let it stand till the next day before you eat it.

A Syllabub from the Cow.

MAKE your syllabub of either cyder, or wine, sweeten it pretty sweet, and grate nutmeg in, then milk the milk into the liquor; when this is done, pour over the top half a pint or a pint of cream, according to the quantity of syllabub you make.

You may make this syllabub at home, only have new milk; make it as hot as milk from the cow, and out of a tea-pot, or any such thing, pour it in, holding your hand very high.

To make Cheese Cakes.

GET the curd of a gallon of milk, three quarters of a pound of fresh butter, two grated biscuits, two ounces of blanched almonds pounded, with a little sack and orange-flower water, half a pound of currants, seven eggs, spice and sugar; beat it up with

K

a lit-

a little cream, till it is very light; then fill your cheese-cakes.

Lemon Cheese Cakes.

TAKE two large lemon-peels, boil them, pound them well together in a mortar with a quarter of a pound or more of loaf sugar, the yolks of six eggs, and half a pound of fresh butter, pound and mix all well together, and fill the patty-pans but half full.

Orange cheese-cakes are done the same way, only you must boil the peel in two or three waters to take out the bitterness.

C H A P. XIII.

*Of CREAMS, JELLIES, &c.**To make small Tarts.*

TAKE the peel of two large lemons, boil them very tender, then pound it well in a mortar, with a quarter of a pound or more of loaf sugar, the yolks of six eggs, and half a pound of fresh butter; pound and mix all well together, lay a puff-paste in your patty-pans, fill them half full, and bake them. Orange cheesecakes are done the same way, only you boil the peel in two or three waters, to take out the bitterness.

To make Almond Cheesecakes.

TAKE half a pound of Jordan almonds, lay them in cold water all night; the next morning blanch them into cold water, then take them out, and dry them in a clean cloth, beat them very fine in a little orange-flower water, then take six eggs, leave out four whites, beat them and strain them, then add half a pound of white sugar, with a little beaten mace, beat them well together in a marble mortar, then take ten ounces of good fresh butter, melt it, a little grated lemon-peel, and put them in the mortar with the other ingredients; mix all well together, and fill your patty-pans.

A second Sort of small Tarts.

TAKE two large lemons, grate off the peel of them, and squeeze out the juice of one, and add to it half a pound of double-refined sugar, twelve

yolks of eggs, eight whites well beaten, then melt half a pound of butter in four or five spoonfuls of cream, then stir it all together, and set it over the fire, stirring it till it begins to be pretty thick; then take it off, and when it is cold, fill your patty-pans little more than half full. Put a very thin paste at the bottom of your patty-pans. Half an hour, with a quick oven, will bake them.

To make Fairy Butter.

TAKE the yolks of two eggs, boil them hard, beat them in a mortar, with a large spoonful of orange-flower water, and two spoonfuls of fine sugar beat to powder, beat this all together till it is fine paste, then mix it up with about as much fresh butter out of the churn, and force it through a fine strainer full of little holes into a plate. This is a pretty thing to set off a table at supper.

To make plain Custards.

SWEETEN a quart of new milk to your taste, grate in a little nutmeg, beat up eight eggs, leave out half the whites, beat them up well, stir them into the milk, and bake it in china basons, or put them in a deep china dish; have a kettle of water boiling, set the cup in, let the water come above half way, but don't let it boil too fast for fear of its getting into the cups. You may add a little rose-water.

To make Baked Custards.

BOIL a pint of cream with mace and cinnamon, when cold, take four eggs, two whites left out, a little rose and orange-flower water and sack, nutmeg and sugar to your palate; mix them well together, and bake them in china cups.

To make Orange Butter.

BEAT the yolks of ten eggs very well, take half a pint of Rhenish, six ounces of sugar, and the juice

juice of three sweet oranges; set them over a gentle fire, stirring them one way till it is thick. When you take it off, stir in a piece of butter as big as a large walnut.

Lemon Cream.

TAKE five large lemons, pare them as thin as possible, steep them all night in twenty-spoonfuls of spring-water, with the juice of the lemons, then strain it through a jelly-bag into a silver saucepan, if you have one, the whites of six eggs beat well, ten ounces of double-refined sugar, set it over a very slow charcoal fire, stir it all the time one way, skim it, and when it is as hot as you can bear your fingers in, pour it into glasses.

Jelly of Cream.

BOIL four ounces of hartshorn in three pints of water till it is a stiff jelly, which you will know by taking a little in a spoon to cool; then strain it off, and add to it half a pint of cream, two spoonfuls of rose-water, two spoonfuls of sack, and sweeten to your taste: give it a gentle boil, but keep stirring it all the time, or it will curdle; then take it off, and stir it till it is cold; then put it into broad bottom cups, let them stand all night, and turn them out into a dish; take half a pint of cream, two spoonfuls of rose-water, and as much sack. Sweeten it to your palate, and pour over them.

To make Orange Cream.

TAKE a pint of the juice of Seville oranges, and put to it the yolks of six eggs, the whites of but four, beat the eggs very well, and strain them and the juice together: add to it a pound of double-refined sugar, beat and sifted; set all those together on a gentle fire, and put the peel of half an orange to it, keep it stirring all the while one way. When it is

almost ready to boil, take out the orange-peel, and pour out the cream into glasses, or china dishes.

N. B. You may make it half Rhenish wine, and half orange juice.

To make Gooseberry Cream.

PUT upon two quarts of gooseberries as much water as will cover them, scald them, and then run them through a sieve with a spoon; to a quart of the pulp take six eggs well beaten; and when the pulp is hot, put in an ounce of fresh butter, sweeten it to your taste, put in your eggs, and stir them over a gentle fire till they grow thick, then set it by; and when it is almost cold, put in a spoonful of orange-flower water or sack: stir it well together, and put it into your bason. When it is cold, serve it to table.

To make Barley Cream.

TAKE a small quantity of pearl-barley, boil it in milk and water till it is tender, then strain the liquor from it, put your barley into a quart of cream, and let it boil a little, then take the whites of five eggs and the yolk of one, beaten with a spoonful of fine flour, and two spoonfuls of orange-flower water; then take the cream off the fire, and mix in the eggs by degrees, and set it over the fire again to thicken. Sweeten to your taste, pour it into basons, and when it is cold serve it up.

To make Blanch'd Cream.

TAKE a quart of thick cream, put into it fine sugar and orange-flower water, and boil it; then beat the whites of twenty eggs with a little cold cream, take out the treddles, which you must do by straining it after it is beat, and when the cream is on the fire and boils, pour in your eggs, stirring it all the time one way till it comes to a thick curd, then take it up and pass it through a hair sieve, then beat it
very

very well with a spoon till cold, and put it into dishes for use.

To make Almond Cream.

TAKE a quart of cream, boil it with half a nutmeg grated, a blade or two of mace, a little lemon-peel, and sweeten it to your taste ; then blanch a quarter of a pound of almonds, beat them very fine, with a spoonful of rose or orange-flower water, take the whites of nine eggs well beat, and strain them to your almonds, beat them together, rub them very well through a coarse hair sieve ; mix all together with your cream, set it on the fire, stir it all one way all the time till it boils, pour it into your cups or dishes, and when it is cold serve it up.

To make a fine Cream.

SWEETEN a pint of cream to your palate, grate a little nutmeg, put in a spoonful of orange-flower-water and rose-water, and two spoonfuls of sack, beat up four eggs, but two whites ; stir all together one way over the fire till it is thick, have cups ready, and pour it in.

To make Whipt Cream.

MIX a quart of thick cream, and half a pint of sack together, and sweeten it to your taste with double-refined sugar. You may perfume it, if you please, with a little musk or amber-grease tied in a rag, and steeped a little in the cream, whip it up with a little whisk, and some lemon-peel tied in the middle of the whisk, take the froth with a spoon, and lay it in your glasses or basons. This does well over a fine tart.

To make Ratafia Cream.

BOIL six large laurel-leaves in a quart of thick cream, when it is boiled throw away the leaves,
K 4
beat

beat the yolks of five eggs with a little cold cream, and sugar to your taste, then thicken the cream with your eggs, set it over the fire again, but don't let it boil, keeping it stirring all the while one way, and pour it into china dishes : when it is cold it is fit for use.

To make Harshorn Jelly.

BOIL half a pound of hartshorn in three quarts of water over a gentle fire, till it becomes a jelly. If you take out a little to cool, and it hangs on the spoon, it is enough. Strain it while it is hot, put it in a well-tin'd sauce-pan, put to it a pint of Rhenish wine, and a quarter of a pound of loaf sugar, beat the whites of four eggs or more to a froth, stir it all together that the whites mix well with the jelly, and pour it in, as if you were cooling it. Let it boil for two or three minutes, then put in the juice of three or four lemons ; let it boil a minute or two longer. When it is finely curdled, and of a pure white colour, have ready a swanskin jelly bag over a china bason, pour in your jelly, and pour back again till it is as clear as rock water ; then set a very clean china bason under, have your glasses as clean as possible, and with a clean spoon fill your glasses. Have ready some thin rhind of the lemons, and when you have filled half your glasses throw your peel into the bason, and when the jelly is all run out of the bag, with a clean spoon fill the rest of the glasses, and they will look of a fine amber colour. In putting in the ingredients there is no certain rule. You must put lemon and sugar to your palate. Most people love them sweet, and indeed they are good for nothing, unless they are.

To make Currant Jelly.

AFTER having stripped the currants from the stalks, put them in a stone jar, stop it close, set it in a kettle of boiling water half-way the jar, let it

it boil half an hour, take it out and strain the juice through a coarse hair sieve. To a pint of juice put a pound of sugar, set it over a fine quick clear fire in your preserving-pan, keep stirring it all the time till the sugar is melted, then skim the scum off as fast as it rises. When your jelly is very clear and fine, pour it into gallipots, when cold, cut white paper just the bigness of the top of the pot and lay on the jelly, dip those papers in brandy, then cover the top close with white paper, and prick it full of holes; set it in a dry place, put some into glasses, and paper them.

To make a Trifle.

AFTER having covered the bottom of your dish or bowl with Naples biscuits broke into pieces, mackeroons broke into halves, and ratafia cakes. Just wet them all through with sack, then make a good boiled custard not too thick, and when cold pour over it, then put a syllabub over that. You may garnish it with ratafia cakes, currant jelly and flowers.

To make Calves Feet Jelly.

BOIL two calves feet in a gallon of water till it comes to a quart, then strain it, let it stand till cold, skim off all the fat clean, and take the jelly up clean. If there is any settling in the bottom, leave it; put the jelly into a sauce-pan, with a pint of mountain wine, half a pound of loaf sugar, the juice of four large lemons, beat up six or eight whites of eggs with a whisk, then put them into the sauce pan, and stir all well together till it boils. Let it boil a few minutes. Have ready a large flannel bag, pour it in, it will run through quick, pour it in again till it runs clear, then have ready a large china basin, with the lemon-peels cut as thin as possible, let the jelly run into that basin, and the peels both

give it a fine amber colour, also a flavour; with a clean silver spoon fill your glasses.

To make Raspberry Jamm.

TAKE a pottle of raspberries, put to them two pounds of sugar, press the raspberries, and boil them together to a strong substance, and put them in pots.

To make Oatmeal Flummery.

PUT some oatmeal into a broad deep pan, then cover it with water, stir it together and let it stand twelve hours, then pour off the water clear, and put on a good deal of fresh water, shift it again in twelve hours, and so in twelve more; then pour off the water clear, and strain the oatmeal thro' a coarse hair sieve, and pour it into a sauce-pan, keeping it stirring all the time with a stick till it boils and is very thick, then pour it into dishes; when cold turn it into plates, and eat it with what you please, either wine and sugar, or beer and sugar, or milk. It eats very pretty with cyder and sugar.

You must observe to put a great deal of water to the oatmeal, and when you pour off the last water, pour on just enough fresh to strain the oatmeal well. Some let it stand forty-eight hours, some three days, shifting the water every twelve hours; but that is as you love it for sweetness or tartness. Groats once cut does better than oatmeal. Mind to stir it together when you put in fresh water.

To make Hartshorn Flummery.

TAKE half a pound of the shavings of hartshorn, boil them in three pints of water till it comes to a pint, then strain it through a sieve into a bason, and set it by to cool, then set it over the fire, let it just melt, and put to it half a pint of thick cream, scalded and grown cold again, a quarter of a pint of
white

white wine, and two spoonfuls of orange-flower water, sweeten it with sugar, and beat it for an hour and a half or it will not mix well, nor look well; dip your cups in water before you put in your flummery, or else it will not turn out well. It is best when it stands a day or two before you turn it out. When you serve it up, turn it out of the cups, and stick blanched almonds cut in long narrow bits on the top. You may eat them either with wine, or cream.

To make French Flummery.

GET a quart of cream, and half an ounce of isinglass, beat it fine, and stir it into the cream. Let it boil softly over a slow fire a quarter of an hour, keep it stirring all the time; then take it off the fire, sweeten it to your palate, and put in a spoonful of rose-water, and a spoonful of orange-flower water; strain it, and pour it into a glass or bason, or just what you please, and when it is cold, turn it out. It makes a fine side-dish. You may eat it with cream, wine, or what you please. Lay round it baked pears. It both looks very pretty, and eats fine.

A Buttered Tort.

SCALD eight or ten large codlings, when cold skin them, take the pulp and beat it as fine as you can with a spoon, then mix in the yolks of six eggs, and the whites of four, beat all well together; take a Seville orange, squeeze in the juice, and shred the rind as fine as possible, with some grated nutmeg and sugar to your taste; melt some fine fresh butter, and beat up with it according as it wants, till it is all like a fine thick cream, then make a fine puff-paste, have a large tin-patty that will just hold it, cover the patty with the paste, and pour in the ingredients. Don't put any cover
on

on, bake it a quarter of an hour, then flip it out of the patty on a dish and throw fine sugar well beat all over it. It is a very pretty side-dish for a second course. You may make this of any large apples you please.

C H A P. XIV.

*Of SAUSAGES, HOGS PUDDINGS, &c.**To make Almond Hogs Puddings.*

TAKE two pounds of beef suet or marrow shred very small, take a pound and a half of almonds blanch'd, and beat very fine with rose-water, one pound of grated bread, a pound and a quarter of fine sugar, a little salt, half an ounce of mace, nutmeg and cinnamon together, twelve yolks of eggs, four whites, a pint of sack, a pint and a half of thick cream, some rose or orange-flower-water; boil the cream, tie the saffron in a bag, and dip in the cream to colour it. First beat your eggs very well, then stir in your almonds, then the spice, the salt and suet, and mix all your ingredients together; fill the guts but half full, put some bits of citron in the guts as you fill them, tie them up, and boil them a quarter of an hour.

Another Way.

TAKE half a pint of cream, a quarter of a pound of sugar, a quarter of a pound of currants, the crumb of a halfpenny roll grated fine, six large pip-pins pared and chopped fine, a gill of sack, or two spoonfuls of rose-water, six bitter almonds blanch'd and beat fine, the yolks of two eggs, and one white beat fine; mix all together, fill the guts better than half full, and boil them a quarter of an hour.

To make Hogs Puddings with Currants.

PUT three pounds of grated bread to four pounds of beef suet finely shred, two pounds of currants clean

clean picked and washed, cloves, mace and cinnamon, of each a quarter of an ounce, finely beaten, a little salt, a pound and a half of sugar, a pint of sack, a quart of cream, a little rose-water, twenty eggs well beaten, but half the whites; mix all these well together, fill the guts half full, boil them a little, and prick them as they boil, to keep them from breaking the guts. Take them up upon clean cloths, then lay them on your dish; or when you use them, boil them a few minutes, or eat them cold.

To make Black Puddings.

GET a peck of grots, boil them half an hour in water, then drain them and put them in a clean tub or large pan, then kill your hog and save two quarts of the blood of the hog, and keep stirring it till the blood is quite cold; then mix it with your grots, and stir them well together. Season with a large spoonful of salt, a quarter of an ounce of cloves mace and nutmegs together, an equal quantity of each; dry it, beat it well, and mix it. Take a little winter savoury, sweet marjoram and thyme, pennyroyal stripped off the stalks and chopped very fine; just enough to season them, and to give them a flavour, but no more. The next day, take the leaf of the hog and cut into dice, scrape and wash the guts very clean, then tie one end, and begin to fill them; mix in the fat as you fill them, be sure you put in a good deal of fat, fill the skins three parts full, tie the other end, and make your puddings what length you please; prick them with a pin, and put them into a kettle of boiling water. Boil them very softly an hour; then take them out, and lay them on clean straw.

To make Fine Sausages.

CUT six pounds of good pork very small, and beat it in a mortar till it is very fine; then shred six pounds of beef suet very fine and free from all skin. Shred it as fine as possible; then take a good deal of sage, wash it very clean, pick off the leaves, and shred it very fine. Spread your meat on a clean dresser or table, then shake the sage all over, about three large spoonfuls; shred the thin rhind of a middling lemon very fine and throw over, with as many sweet herbs, when shred very fine, as will fill a large spoon; grate two nutmegs over, throw over two large tea spoonfuls of pepper, a large spoonful of salt, then throw over the suet, and mix it all well together. Put it down close in a pot; when you use them, roll them up with as much eggs as will make them roll smooth. Make them the size of a sausage, and fry them in butter or good dripping. Be sure it be hot before you put them in, and keep them rolling about. When they are thoroughly hot and of a fine light brown, they are enough. You may chop this meat very fine, if you don't like it beat. Veal eats well done thus, or veal and pork together. You may clean some guts and fill them.

To make Common Sausages.

TAKE three pounds of nice pork, fat and lean together, without skin or gristles; chop it as fine as possible, season it with a tea spoonful of beaten pepper, and two of salt, some sage shred fine, about three tea spoonfuls; mix it well together, have the guts very nicely cleaned, and fill them, or put them down in a pot, so roll them of what size you please, and fry them. Beef makes very good sausages.

To make Bologna Sausages.

GET a pound of streaky bacon, a pound of beef, a pound of veal, a pound of pork, a pound of beef suet, cut them small and chop them fine, take a small handful of sage, pick off the leaves, chop it fine, with a few sweet herbs; season pretty high with pepper and salt. You must have a large gut, and fill it; then set on a saucepan of water, when it boils put it in, and prick the gut for fear of bursting. Boil it softly an hour, then lay it on clean straw to dry.

C H A P. XV.

*Of POTTING and COLLARING.**To pot a Cold Tongue, Beef, or Venison.*

LET it be cut small, beat it well in a marble mortar, with melted butter, and two anchovies, till the meat is mellow and fine; then put it down close in your pots, and cover it with clarified butter. Thus you may do cold wild fowl; or you may pot any sort of cold fowl whole, seasoning them with what spice you please.

To pot Venison.

TAKE a piece of venison, fat and lean together, lay it in a dish, and stick pieces of butter all over; tie a brown paper over it, and bake it. When it comes out of the oven, take it out of the liquor hot, drain it, and lay it in a dish; when cold, take off all the skin, and beat it in a marble mortar, fat and lean together, season it with mace, cloves, nutmeg, black pepper, and salt to your mind. When the butter is cold that it was baked in, take a little of it, and beat in with it to moisten it; then put it down close, and cover it with clarified butter.

You must be sure to beat it, till it is like a paste.

To pot Tongues.

RUB your neat's tongue with a pound of white salt, an ounce of salt-petre, half a pound of coarse sugar, rub it well, turn it every day in this pickle for a fortnight. This pickle will do several tongues, only adding a little more white salt; or we
gene-

generally do them after our hams. Take the tongue out of the pickle, cut off the root, and boil it well, till it will peel; then take your tongues and season them with salt, pepper, cloves, mace and nutmeg, all beat fine, rub it well with your hands whilst it is hot, then put it into a pot, and melt as much butter as will cover it all over. Bake it two hours in the oven, then take it out, let it stand to cool, rub a little fresh spice on it; and when it is quite cold, lay it in your pickling-pot. When your butter is cold you baked it in, take it off clean from the gravy, set it in an earthen pan before the fire; and when it is melted, pour it over the tongue. You may lay pigeons or chickens on each side; be sure to let the butter be about an inch above the tongue.

To pot Cheshire Cheese.

TAKE three pounds of cheshire cheese, put it into a mortar, with half a pound of the best fresh butter you can get, pound them together, and in the beating add a gill of the best canary wine and half an ounce of mace finely beat, then sifted fine like a fine powder. When all is extreamly well mixed, press it hard down in a gailipot; cover it with clarified butter, and keep it cool. A slice of this exceeds all the cream-cheese that can be made.

To collar Beef.

TAKE a thin piece of flank beef, and strip the skin to the end, beat it with a rolling-pin, then dissolve a quart of peter-salt in five quarts of pump-water, strain it, put the beef in, and let it lye five days, sometimes turning it; then take a quarter of an ounce of cloves, a good nutmeg, a little mace, a little pepper, beat very fine, and a handful of thyme stripped off the stalks; mix it with the spice, strew all over the beef, lay on the skin again, then roll it up very close, tie it hard with tape, then put it into
a pot,

a pot, with a pint of claret, and bake it in the oven with the bread.

To collar a Breast of Veal, or a Pig.

BONE your veal, or pig, have parfly blanch'd and laid in lengths across your collar, five or six yolks of hard eggs bruised and laid across, some pieces of ham or tongue that is boiled cut in lengths and laid cross, then seasoned with pepper, salt, thyme, marjoram, shallots, and lemon-peel, with a few blanch'd sweet almonds, then bound up and boiled in good broth with the bones two hours, then press'd till cold.

To make Artificial Brawn.

BOIL two pair of neats feet till they are tender, take a piece of pork, of the thick flank, and boil it almost enough, then pick off the flesh of the feet, and roll it up in the pork tight, like a collar of brawn; then take a strong cloth and some coarse tape, roll it tight round with the tape, then tie it up in a cloth, and boil it till a straw will run through it; then take it up, and hang it up in a cloth till it is quite cold; then put in some soufing liquor, and use it at your own pleasure.

To pickle Pork.

BONE your pork, cut it into pieces of a size fit to lye in the tub or pan you design it to lye in, rub your pieces well with salt-petre, then take two parts of common salt and two of bay salt, and rub every piece well; lay a layer of common salt in the bottom of your vessel, cover every piece over with common salt, lay them one upon another, as close as you can, filling the hollow places on the sides with salt. As your salt melts on the top, strew on more, lay a coarse cloth over the vessel, a board over that, and a weight on the board to keep it down.

Keep

Keep it close covered; it will, thus ordered, keep the whole year. Put a pound of salt-petre and two pounds of bay salt to a hog.

A Pickle for Pork which is to be eat soon.

TAKE two gallons of pump-water, one pound of bay-salt, one pound of coarse sugar, six ounces of salt-petre; boil it all together, and skim it when cold. Cut the pork in what pieces you please, lay it down close, and pour the liquor over it. Lay a weight on it to keep it close, and cover it close from the air, and it will be fit to use in a week. If you find the pickle begins to spoil, boil the pickle again, and skim it; when it is cold, pour it on your pork again.

To make Pork Hams.

TAKE a fat hind-quarter of pork, and cut off a fine ham. Take an ounce of salt-petre, a pound of coarse sugar, and a pound of common salt; mix all together, and rub it well. Let it lye a month in this pickle, turning and basting it every day, then hang it in wood smoke, as you do your beef, in a dry place, so as no heat comes to it; and if you keep them long, hang them in a damp place, so as they will be mouldy, and it will make them cut fine and short. Never lay these hams in water till you boil them, and then boil them in a copper, if you have one, or the biggest pot you have. Put them in the cold water, and let them be four or five hours before they boil. Skim the pot well and often till it boils. If it is a very large one, three hours and an half gentle boiling will do it; if a small one, two hours and an half will do, provided it be a great while before the water boils. Take it up half an hour before dinner, pull off the skin, and throw raspings finely sifted all over. Hold a red-hot fire-shovel over it, and when dinner is ready take a few rasp-

raspings in a sieve, and sift all over the dish, then lay in your ham, and with your finger make fine figures round the edge of the dish. Be sure to boil your ham in as much water as you can, and to keep it skimming all the time till it boils. It must be at least four hours before it boils.

This pickle does finely for tongues afterwards, to lye in it a fortnight, and then hung in the wood-smoke a fortnight, or to boil them out of the pickle.

Yorkshire is famous for hams; and the reason is this: their salt is much finer than ours in London, it is a large clear salt, and gives the meat a fine flavour.

To make Mutton Hams.

CUT a hind-quarter of mutton like a ham, take one ounce of salt-petre, a pound of coarse sugar, a pound of common salt; mix them and rub your ham, lay it in a hollow tray, with the skin downwards, baste it every day for a fortnight; then roll it in sawdust, and hang it in the wood smoke a fortnight; then boil it, and hang it in a dry place, and cut it out in rashers. It don't eat well boiled, but eats finely broiled.

C H A P. XVI.

*Of PICKLES.**To pickle Walnuts.*

GATHER your walnuts about midsummer, when a pin will pass through them, put them in a deep pot, and cover them over with ordinary vinegar; change them into fresh vinegar once in fourteen days, for six weeks; then take two gallons of the best vinegar, and put into it coriander-seeds, carraway-seeds, and dill-seeds, of each an ounce grossly bruised, ginger sliced three ounces; whole mace one ounce, nutmeg and pepper bruised, of each two ounces; give all a boil or two over the fire, and have your nuts ready in a pot, and pour the liquor boiling hot over them; repeat this nine times.

To pickle Mushrooms.

LET your mushrooms be gathered in the morning, as soon as possible after they are out of the ground; for one of them that are round and unopened, is worth five that are open; if you gather any that are open, let them be such as are reddish in the gills, for those that have white gills are not good: having gathered them, peel them into water; when they are all done, take them out and put them into a sauce-pan; then put to them a good quantity of salt, whole pepper, cloves, mace, and nutmeg quartered; let them boil in their own liquor a quarter of an hour with a quick fire; then take them off the fire, and drain them through a colander, and let them stand till they are cold; then put all the spice that

that was used in the boiling them, to one half of white-wine, and the other half white-wine vinegar, some salt, and a few bay-leaves ; then give them a boil or two ; there must be liquor enough to cover them ; when they are cold, put a spoonful or two of oil on the top to keep them : you must change the liquor once a month.

To pickle Sprats for Anchovies.

TAKE a deep glazed pot, put a few bay-leaves at the bottom, a layer of bay-salt, and some petre-salt mixed together ; then a layer of sprats crouded close, then bay-leaves, and the same salt and sprats, and so till your pot be full ; then close them up tight, and once a week turn the other end upwards ; in three months they will be fit to eat as anchovies raw, but they will not dissolve.

To make Melon Mangoes.

GET some small melons that are not quite ripe, cut a slip down the side, and take out the inside very clean ; beat mustard-seeds, and shred garlick, which mix with the seeds, and put in your mangoes ; put the pieces you cut out into their places again, tie them up, and put them into your pot ; then boil some vinegar (as much as you think will cover them) with whole pepper, some salt, and Jamaica pepper, which pour in scalding hot over your mangoes, and cover them close to keep in the steam ; repeat this nine days, and when they are cold cover them with leather.

To pickle Cucumbers in slices.

TAKE your cucumbers, slice them pretty thick, and to a dozen of cucumbers cut in two or three good onions, strew on them a large handful of salt, and let them lie in their liquor twenty-four hours : then drain them, and put them between two coarse cloths ;

cloths; then boil the best white-wine vinegar, with some cloves, mace and Jamaica pepper in it, and pour it scalding hot over them, as much as will cover them all over; when they are cold, cover them up with leather, and keep them for use.

To pickle Sparrows, Squab Pigeons, or Larks.

DRAW your sparrows, pigeons, or larks, and cut off their legs; then make a pickle of water, a quarter of a pint of white-wine, a bunch of sweet herbs, salt, pepper, cloves and mace; when it boils put in your sparrows, and when they are enough take them up, and when they are cold put them in the pot you keep them in; then make a strong pickle of rhenish-wine and white-wine vinegar; put in an onion, a sprig of thyme and savoury, some lemon-peel, some cloves, mace, and whole pepper; season it pretty high with salt; boil all these together very well; then set it by till it is cold, and put it to your sparrows; once in a month new boil the pickle, and when the bones are dissolv'd they are fit to eat; put them in China saucers and mix with your pickles.

To pickle Asparagus.

LAY your asparagus in an earthen pot; make a brine of water and salt strong enough to bear an egg, pour it hot on them, and keep it close covered: when you use them hot, lay them in cold water for two hours, then boil and butter them for the table; if you use them as a pickle, boil them and lay them in vinegar.

To keep Quinces in Pickle.

TAKE five or six quinces, cut them all to pieces, and put them in an earthen pot or pan, with a gallon of water, and two pounds of honey; mix all these together well, and then put them in a kettle
to

to boil leifurely half an hour, and then ftrain your liquor into that earthen pot; and when it is cold, wipe your quinces clean, and put them into it: they muft be covered very clofe, and they will keep all the year.

Another Way to pickle Walnuts.

GATHER walnuts about midsummer, when a pin will pafs through them; and put them in a deep pot, and cover them over with ordinary vinegar: change them into fresh vinegar once in fourteen days; repeat this four times; then take fix quarts of the beft vinegar, and put into it an ounce of dill-feeds grofly bruifed, ginger fliced three ounces, mace whole one ounce, nutmegs quartered two ounces, whole pepper two ounces; give all a boil or two over the fire; then put your nuts into a crock, and pour your pickle boiling hot over them; cover them up clofe till it is cold, to keep in the fteam; then have gallipots ready, and place your nuts in them till your pots are full; put in the middle of each pot a large clove of garlick ftuck full of cloves; ftrew over the tops of the pots muftard-feed finely beaten, a fpoonful, more or lefs, according to the bignefs of your pot; then put the fpace on, lay vine-leaves, and pour on the liquor, laying a flate on the top, to keep them under the liquor. Be careful not to touch them with your fingers, left they turn black; but take them out with a wooden fpoon; put a handful of falt in with the fpace. When you firft boil the pickle, you muft likewise remember to keep them under the pickle they are firft fteeped in, or they will lofe their colour. Tie down the pots with leather. A fpoonful of this liquor will relifh fauce for fifh, fowl, or fricafee.

To pickle Tench.

CLEAN your tench, then have a pickle ready boil'd, half white-wine and half vinegar, a few blades of mace, some slic'd ginger, whole pepper, and a bay-leaf, with a piece of lemon-peel and some salt; boil your tench in it, and when it is enough, lay them out to cool, and when the liquor is cold, put them in; it will keep but a few days.

To mango Cucumbers.

CUT a little slip out of the side of the cucumber, and take out the seeds, but as little of the meat as you can; then fill the inside with mustard-seed bruised, a clove of garlick, some slices of ginger, and some bits of horse-radish; tie the piece in again, and make a pickle of vinegar, salt, whole pepper, cloves and mace, boil it, and pour it on the mangoes, and do so for nine days together; when cold, cover them with leather.

An excellent Way to pickle Mushrooms.

TAKE your mushrooms and put them into water, and wash and clean them with a sponge, throw them into water as you do them; then put in water and a little salt, and when it boils put in your mushrooms; when they boil up scum them clean, and put them into cold water, and a little salt: let them stand twenty-four hours, and put them into white-wine vinegar, and let them stand a week; then take your pickle from them, and boil it very well with pepper, cloves, mace, and a little all-spice; when your pickle is cold, put it to your mushrooms in the glass or pot you keep them in; keep them close tied down with a bladder; the air will hurt them: if your pickle mothers, boil it again: you may make your pickle half white-wine, and half white-wine vinegar.

To pickle Lobsters.

TAKE your lobsters, boil them in salt and water, till they will easily slip out of the shell; take the tails out whole, just crack the claws, and take the meat out as whole as possible; then make the pickle half white-wine and half water; put in whole cloves, whole pepper, whole mace, two or three bay-leaves; then put in the lobsters, and let them have a boil or two in the pickle; then take them out, and set them by to be cold, boil the pickle longer, and when both are cold put them together, and keep them for use. Tie the pot down close: eat them with oil, vinegar, and lemon.

Another Way to pickle Mushrooms.

YOUR mushrooms being well cleansed with a woollen cloth in salt and water, boil milk and water and put them in; let them boil eight or ten minutes; drain them in a sieve; put them immediately into cold water that has boiled and made cold; take them out of it, and put them into boil'd vinegar that is cold also; let them stand twenty-four hours, and in that time get ready a pickle with white-wine vinegar, a few large blades of mace, a good quantity of whole pepper, and ginger sliced; boil this, and when cold put in your mushrooms from the other vinegar. Put them into wide-mouth glasses, and oil upon them; they will keep a great while, if you put them thus in two pickles.

To pickle Oysters.

TAKE your oysters and wash them in their own liquor, squeezing them between your fingers, that there be no gravel in them; strain the liquor, and wash the oysters in it again; put as much water as the liquor, set it on the fire, and as it boils skim it clean; then put a pretty deal of whole pepper,

boil it a little, then put in some blades of mace, and your oysters, stirring them apace, and when they are firm in the middle-part, take them off, pour them quick into an earthen pot, and cover them very close; put in a few bay-leaves; be sure your oysters are all under the liquor; the next day put them up for use, cover them very close: when you dish them to eat, put a little white-wine or vinegar on the plate with them.

To pickle French Beans.

GET young slender French beans, cut off top and tail; then make a brine with cold water and salt, strong enough to bear an egg; put your beans into that brine, and let them lie fourteen days; then take them out, wash them in fair water, set them over the fire in cold water, without salt, and let them boil till they are so tender as to eat; when they are cold, drain them from their water, and make a pickle for them: to a peck of French beans, you must have a gallon of white-wine vinegar; boil it with some cloves, mace, whole pepper, and sliced ginger; when it is cold, put it and your beans into a glass, and keep them for use.

To pickle Cucumbers.

AFTER having wiped your cucumbers very clean with a cloth, get so many quarts of vinegar as you have hundreds of cucumbers, and take dill and fennel, cut it small, put to it vinegar, set it over the fire in a copper kettle, and let it boil; then put in your cucumbers till they are warm through, but it must not boil while they are in; when they are warm through, pour all out into a deep earthen pot, and cover it up very close till the next day; then do the same again; but the third day season the liquor before you set it over the fire; put in salt till 'tis brackish, some sliced ginger, whole pepper, and whole mace

mace ; then set it over the fire again, and when it boils put in your cucumbers : when they are hot through, pour them into the pot, covering it close ; when they are cold, put them in glasse, and strain the liquor over them ; pick out the spice, and put to them : cover them with leather.

Another Way to pickle French Beans.

GATHER small slender beans from the stalks, and let them lie fourteen days in salt and water, then wash them clean from the brine, and put them in a kettle of water over a slow fire, covered over with vine-leaves ; let them stew, but not boil, till they are almost as tender as for eating ; then strain them off, laying them on a coarse cloth to dry ; then put them in your pots : boil alegar, skim it, and pour it over them, covering them close ; boil it so three or four days together, till they be green : put spice, as to other pickles ; and when cold cover with leather.

To pickle Currants for present use.

GET either red or white currants, being not thorough ripe ; give them a warm in white-wine vinegar, with as much sugar as will indifferently sweeten them ; keep them well covered with liquor.

To keep French Beans.

PROVIDE a peck of French beans, break them every one in the middle ; to them put two pounds of beaten salt ; ram them well together, and when the brine arises put them in a narrow mouth'd jar ; press them down close, and lay somewhat that will keep them down with a weight, and tie them up close, that no air comes to them ; the night before you use them, lay them in water.

To pickle Purslain Stalks.

HAVING washed your stalks, and cut them in pieces six inches long; give them in water and salt a dozen walms; take them up, drain them, and when they cool make a pickle of stale beer, white-wine vinegar, and salt; put them in, and cover them close.

To pickle Asparagus.

GET some of the largest asparagus, cut off the white at the ends, and scrape them lightly to the head, till they look green; wipe them with a cloth, and lay them in a broad gallipot very even; throw over them whole cloves, mace, and a little salt; put over them as much white-wine vinegar as will cover them very well: let them lie in the cold pickle nine days; then pour the pickle out into a brass kettle, and let them boil; then put them in, stowe them down close, and set them by a little; then set them over again, till they are very green; but take care they don't boil to be soft; then put them in a large gallipot, place them even, and pour the liquor over them; when cold tie them down with leather: 'tis a good pickle, and looks well in a favoury made dish or pye.

To keep Cabbage-Lettuce.

TOWARDS the latter end of the season take very dry sand, and cover the bottom of a well-seasoned barrel; then set your lettuce in so as not to touch one another: you must not lay above two rows one upon another; cover them well with sand, and set them in a dry place, and be careful that the frost come not at them. The lettuce must not be cut, but be pull'd up by the roots.

To pickle Barberries.

TAKE an equal quantity of white-wine vinegar, and fair water, and to every pint of this liquor put a pound of six-penny sugar; set it over the fire, and bruise some of the barberries and put in it a little salt; let it boil near half an hour; then take it off the fire, and strain it, and when 'tis pretty cold pour it into a glass over your barberries; boil a piece of flannel in the liquor and put over them, and cover the glass with leather.

To pickle Red Cabbage.

GET your close-leav'd red cabbage, and cut it in quarters; when your liquor boils put in your cabbage, and give it a dozen walms; then make the pickle of white-wine vinegar and claret: you may put to it beet-root, boil them first, and turnips half boiled; 'tis very good for the garnishing dishes, or to garnish a salad.

To pickle Oysters.

WASH and scald an hundred and half of large oysters in their own liquor; then take them out, and lay them on a clean cloth to cool; strain their liquor, and boil and skim it clean, adding to it one pint of white-wine, half a pint of white-wine vinegar, one nutmeg beat grossly, one onion slit, an ounce of white pepper, half whole, the other half just bruised, six or eight blades of mace, a quarter of an ounce of cloves, and five or six bay-leaves; boil up this pickle till it is of a good taste, then cool it in broad dishes, and put your oysters in a deep pot or barrel, and when the pickle is cold put it to them; in five or six days they will be ready to eat, and will keep three weeks or a month, if you take them out with a spoon, and not touch them with your fingers.

To pickle Salmon.

GET two quarts of good vinegar, half an ounce of black pepper, and as much Jamaica pepper; cloves and mace, of each a quarter of an ounce, near a pound of salt; bruise the spice grossly, and put all these to a small quantity of water, put just enough to cover your fish; cut the fish round, three or four pieces, according to the size of the salmon, and when the liquor boils put in your fish, boil it well; then take the fish out of the pickle, and let it cool; and when it is cold put your fish into the barrel or stein you keep it in, strewing some spice and bay-leaves between every piece of fish; let the pickle cool, and skim off the fat, and when the pickle is quite cold, pour it on your fish, and cover it very close.

To pickle Pigeons.

BONE your pigeons, beginning at the rump; take cloves, mace, nutmegs, pepper, salt, thyme and lemon-peel; beat the spice, shred the herbs and lemon-peel very small, and season the inside of your pigeons; then sew them up, and place the legs and wings in order; then season the outside, and make a pickle for them: to a dozen of pigeons two quarts of water, one quart of white-wine, a few blades of mace, some salt, some whole pepper; and when it boils put in your pigeons, and let them boil till they are tender; then take them out, and strain out the liquor, and put your pigeons in a pot, and when the liquor is cold pour it on them; when you serve them to table, dry them out of the pickle, and garnish the dish with fennel or flowers; and eat them with vinegar and oil.

To

To pickle Purslain Stalks.

GET the largest and greenest purslain-stalks, gather them dry, and strip off all the leaves; lay the stalks close in an earthen pot; you may lay kidney beans among them, for you may do them the same way; then lay a stick or two a-cross to keep them under the pickle, which must be made thus: take whey, and set it on the fire, with as much salt as will make it almost as salt as brine; skim off all the curd, and let it boil a quarter of an hour longer, with Jamaica pepper in it; next day, when it is cold, pour the clear through a clean cloth upon the pickles, and tie it down close, and set it in a cool cellar; in winter, take a few out as you use them; wash them till the water runs clean; then put your beans or stalks into cold water, and set them over the fire, very close covered, and let them scald two hours; and though they be as black as ink, or stink before you put them in, they will be very green and good when done; then boil vinegar, salt, pepper, Jamaica pepper, and ginger, for half a quarter of an hour; and when your stalks are well drained from the water through a colander, then put your pickle to them, and when these are used, green more, but do not do many at a time.

To pickle Cucumbers in Slices.

PROVIDE your cucumbers at the full bigness, but not yellow, and slice them half an inch thick; cut an onion or two with them, and strew a pretty deal of salt on them, and let them stand to drain all night; then pour the liquor clear from them, dry them in a coarse cloth, and boil as much vinegar as will cover them, with whole pepper, mace, and a quartered nutmeg, pour it scalding hot on your cucumbers, keeping them very close stoppt; in two or three days heat your liquor again, and pour over

L 5

them,

them, do so two or three times more; then tie them up with leather.

To make English Ketchup.

GET a wide-mouth'd bottle, and put therein a pint of the best white-wine vinegar, putting in ten or twelve cloves of eschalot peeled and just bruised; then take a quarter of a pint of the best lagoon white-wine, boil it a little, and put to it twelve or fourteen anchovies wash'd and shred, and dissolve them in the wine, and when cold, put them in the bottle; then take a quarter of a pint more of white-wine, and put in it mace, ginger sliced, and a few cloves, a spoonful of whole pepper just bruised, and let them all boil a little; when near cold, slice in almost a whole nutmeg, and some lemon-peel, and likewise put in two or three spoonfuls of horse-radish; then stop it close, and for a week shake it once or twice a day; then use it; it is good to put into fish-sauce, or any favoury dish of meat; you may add to it the clear liquor that comes from mushrooms.

To pickle small Onions.

GET some young white unset onions, as big as the tip of your finger, lay them in water and salt two days, shift them once, then drain them in a cloth; boil the best vinegar with spice according to your taste, and when it is cold, keep them in it, cover'd with a wet bladder.

Another Way to pickle Mushrooms.

GET only the buttons, wash them in milk and water with a flannel, put milk on the fire, and when it boils put in your mushrooms, and give them four or five boils, have in readiness a brine made with milk and salt, and take them out of the boiling brine, and put them into the milk-brine, covering them up
all

all night; then have a brine with water and salt, boil it, and let it stand to be cold, and put in your buttons, and wash them in it. When you first boil your mushrooms, you must put with them an onion and spice; then have in readiness a pickle made with half white-wine, and half white-wine vinegar, boil in it ginger, mace, nutmegs, and whole white pepper, when it is quite cold put your mushrooms into the bottle, and some bay-leaves on the sides, and strew between some of your boiled spices; then put in the liquor, and a little oil on the top, cork and rosin the top, set them cool and dry, and the bottom upwards.

To marinate Smelts.

GUT your smelts, wash and dry them, and fry them in oil, lay them to drain and cool, and have in readiness a pickle made with vinegar, salt, pepper, cloves, mace, onion, and horse-radish, let it boil together half an hour: when it is cold put in your smelts.

To keep Artichokes in pickle, to boil all winter.

GET your artichokes, throw them into salt and water half a day, then make a pot of water boil, and put in your artichokes, and let them boil till you can just draw off the leaves from the bottom; then cut off the bottom very smooth and clean, and put them into a pot with pepper, salt, cloves, mace, two bay-leaves, and as much vinegar as will cover them; then pour as much melted butter over them as will cover them an inch thick; tie it down close, and keep them for use: when you use them put them into boiling water, with a piece of butter in the water to plump them; then use them for what you please.

Another Way to pickle Walnuts.

IN July gather the largest walnuts, and let them lie nine days in salt and water, shifting them every third day, let the salt and water be strong enough to bear an egg, then put two pots of water on the fire; when the water is hot, put in your walnuts, shift them out of one pot into the other, for the more clean water they have the better; when some of them begin to rise in the water they are enough, then pour them into a colander, and with a woollen cloth wipe them clean, and put them in the jar you keep them in; then boil as much vinegar as will cover them, with beaten pepper, cloves, mace, and nutmeg, just bruised, and put some cloves of garlick into the pot to them, with whole spice, and Jamaica pepper; when they are cold put into every half hundred of nuts three spoonfuls of mustard-feed; tie a bladder over them and leather.

Another Way to pickle Mushrooms.

RUB your mushrooms with a piece of flannel in a little water, and as you clean them, put others into your pot you design to use them in; then set them into a pot of hot water, as if you were going to infuse them, let them be covered close, and boil them till they be settled about half from what they were at first; take them out into a sieve to let the liquor run off, and immediately spread them on a clean coarse cloth, and smother them up close, when cold put them in the best white wine vinegar and salt, and let them lie nine or ten days in it; then make your pickle with fresh white wine vinegar, white pepper whole, and a little salt.

To make Gooseberry Vinegar.

GATHER gooseberries that are full ripe, bruise them in a mortar, then measure them, and to every

every quart of gooseberries put three quarts of water, first boiled, and let it stand till cold; let it stand twenty-four hours, then strain it through a canvas, then a flannel, and to every gallon of this liquor put one of feeding brown sugar, stir it well, and barrel it up; at three quarters of a-year old it is fit for use; but if it stands longer it is the better: this vinegar is likewise good for pickles.

To pickle Mushrooms.

PEEL or rub your mushrooms, and put them in milk, with water and salt; when they are all peeled, take them out of that, and put them into fresh milk, water, and salt, to boil, adding an onion stuck with cloves; when they have boiled a little, take them off, and take them out of that, and smother them between two flannels; then take as much aleger as you think will cover them, and boil it with ginger, mace, nutmeg, and whole pepper; when it is cold, let it be put on your mushrooms, and cover them close.

To pickle Muscles or Cockles.

WASH your muscles or cockles very clean, and put them in a pot over the fire till they open; then take them out of their shells, pick them clean, and lay them to cool; then put their liquor to some vinegar, whole pepper, ginger sliced thin, and mace, setting it over the fire; when it is scalding hot, put in your muscles, or cockles, and let them stew a little; then pour out the pickle from them, and when both are cold, put them in an earthen jug, and cork it up close: in two or three days they will be fit to eat.

To make Hung Beef.

TAKE a pound of beef, put to it a pound of bay-salt, two ounces of salt-petre, and a pound of
sugar

sugar mixed with the common salt; let it lie six weeks in this brine, turning it every day, then dry it and boil it.

To do the fine Hung Beef.

THE piece that is fittest to do, is the navel-piece, and let it hang in your cellar as long as you can venture for fear of stinking, and till it begins to be a little sappy, take it down, and wash it in sugar and water, wash it with a clean rag very well, one piece after another; for you may cut that piece in three: then take six-penny-worth of salt-petre, and two pounds of bay-salt, dry it, and pound it small, and mix with it two or three spoonfuls of brown sugar, and rub your beef in every place very well with it; then take of common salt, and strew it all over it, as much as you think will make it salt enough; let it lie close, till the salt be dissolved, which will be in six or seven days; then turn it every other day, the undermost side uppermost, and so for a fortnight; then hang it where it may have a little warmth of the fire, not too hot to roast it. It may hang in the kitchen a fortnight; when you use it, boil it in hay and pump-water, very tender: it will keep boiled two or three months, rubbing it with a greasy cloth, or putting it two or three minutes into boiling water to take off the mouldiness.

To distil Verjuice for Pickles.

GET three quart of the sharpest verjuice, and put in a cold still, and distil it off very softly; the sooner 'tis distill'd in the spring, the better for use.

C H A P. XVII.

*Of MADE WINES.**To make Goosberry-Wine.*

GATHER your goosberries when they are half ripe; pick them clean, and put the quantity of a peck in a convenient vessel, and bruise them with a piece of wood, taking as much care as possible to keep the seeds whole. When you have done this, put the pulp into a canvass or hair bag, and press out all the juice; and to every gallon of the goosberries, add about three pounds of fine loaf-sugar; mix it all together by stirring it with a stick, and as soon as the sugar is quite dissolved, pour it into a convenient cask, that will hold it exactly; and according to the quantity let it stand, viz. if about eight or nine gallons, it will take a fortnight; if twenty gallons, forty days, and so in proportion; taking care the place you set it in be cool. After standing the proper time, draw it off from the lees, and put it into another sweet vessel of equal size, or into the same, after pouring the lees out, and making it clean; let a cask of ten or twelve gallons stand about three months, and twenty gallons five months; after which it will be fit for bottling off.

Another Way to make Goosberry-Wine.

TO every four pounds of goosberries take a pound and a quarter of sugar, and a quart of fair water; bruise the berries, and steep them twenty-four hours in the water, stirring them often; then press
the

the liquor from them, and put your sugar to the liquor; then put it in a vessel fit for it, and when it is done working stop it up, and let it stand a month, then rack it off, and let it stand five or six weeks longer; then bottle it out, putting a small lump of sugar into every bottle; cork your bottles well, and at three months end it will be fit to drink. In the same manner is currant and raspberry-wine made; but cherry-wines differ, for the cherries are not to be bruised, but stoned, and put the sugar and water together, and give it a boil and a skim, and then put in your fruit, letting it stew with a gentle fire a quarter of an hour; then let it run through a sieve without pressing, and when it is cold put it in a vessel, and order it as your gooseberry or currant-wine. The only cherries for wine are, the great-bearers, murrey-cherries, morelloes, black Flanders, or the John Treduskin cherries.

To make Apricock-Wine.

PUT three pounds of sugar to three quarts of water, let them boil together, and skim it well; then put in six pounds of apricocks par'd and ston'd, and let them boil till they are tender; then take them up, and when the liquor is cold bottle it up; you may, if you please, after you have taken out the apricocks, let the liquor have one boil with a sprig of flower'd clary in it: the apricocks make a marmalade, and are very good for present spending.

To make Cherry-Brandy.

TAKE six dozen pounds of cherries, half red and half black, mash or squeeze them with your hands to pieces, and put to them three gallons of brandy, letting them stand sleeping twenty-four hours; then put the mash'd cherries and liquor, a little at a time, into a canvas bag, and press it as long as any juice will run; sweeten it to your taste,

put

put it into a vessel fit for it, let it stand a month, and bottle it out; put a lump of loaf-sugar into every bottle.

To make Cherry-Wine.

PULL the stalks off the cherries, and mash them without breaking the stones; then press them hard through a hair bag, and to every gallon of liquor put a pound and half of six-penny sugar; the vessel must be full, and let it work as long as it makes a noise in the vessel; then stop it up close for a month or six weeks; when it is fine, draw it into bottles, put a lump of loaf-sugar into each bottle, and if any of them fly, open them all for a moment, and cork them well again; it will not be fit to drink in less than a quarter of a year.

Another Way to make Cherry-Wine.

TAKE cherries tolerably ripe, of any red sort, clear them of the stalks and stones, and then put them into an earthen glazed pan vessel, and with your clean hands squeeze them to a pulp; or you may do it with a wooden ladle, or presser, and so let them continue twelve hours to ferment; then put them into a linen cloth, not too fine, and press out the juice with a pressing board, or any other conveniency; then let the liquor stand till the scum arise, and with your ladle take it clean off; then pour out the clearer part, by inclination, into a cask, where to each gallon put a pound of the best loaf-sugar, and let it ferment and purge seven or eight days; draw it off, when you find it clear, into lesser casks, or bottles; keep it cool, as other wines, and in ten or twelve days it will be ripe. This is a great cooler of the body in hot weather; cheers the heart, and much enlivens nature in its decay; it is also good against violent pains in the head, and swooning fits.

To make Currant-Wine.

TAKE four gallons of currants that are not too ripe, and strip them into an earthen stein that has a cover to it; then take two gallons and a half of water, and five pounds and a half of double-refin'd sugar; boil the water and sugar together, skim it, and pour it boiling hot on the currants, letting it stand forty-eight hours; then strain it through a flannel bag into the stein again, let it stand a fortnight to settle, and bottle it out.

To make Strong Mead.

TAKE spring water and make it more than blood-warm, and dissolve honey in it till it is strong enough to bear an egg, the breadth of a shilling; then boil it gently, near an hour, taking off the scum as it rises; then put to about nine or ten gallons, seven or eight large blades of mace, three nutmegs quartered, twenty cloves, three or four sticks of cinnamon, two or three roots of ginger, and a quarter of an ounce of Jamaica pepper; put these spices into the kettle to the honey and water, a whole lemon, with a sprig of sweet-briar, and a sprig of rosemary; tie the briar and rosemary together, and when they have boil'd a little while, take them out, and throw them away; but let your liquor stand on the spice in a clean earthen pot, till the next day; then strain it into a vessel that is fit for it, put the spice in a bag, hang it in the vessel, stop it, and at three months draw it into bottles: be sure that it is fine when it is bottled; after it is bottled six weeks, it is fit to drink.

To make Mead.

HAVING got thirteen gallons of water, put thirty pounds of honey to it, boil and scum it well; then take rosemary, thyme, bay-leaves, and sweet-briar,

briar, one handful all together, boil it an hour; then put it into a tub, with two or three handfuls of ground malt; stir it till it is blood-warm; then strain it through a cloth, and put it into a tub again; cut a toast round a quartern loaf, and spread it over with good ale yeast, and put it into your tub; and when the liquor is quite over with the yeast, put it up in your vessel; then take of cloves, mace, and nutmegs, an ounce and a half; of ginger sliced, an ounce; bruise the spice, and tie it up in a rag, and hang it in the vessel; stop it up close for use.

To make Raisin-Wine.

BOIL two gallons of spring water half an hour; then put into a stein-pot two pounds of raisins stoned, two pounds of sugar, the rhind of two lemons, and the juice of four; then pour the boiling water on the things in the stein, and let it stand covered four or five days; strain it out and bottle it up; in fifteen or sixteen days it will be fit to drink; it is a very cool pleasant drink in hot weather.

Another Way to make Raisin-Wine.

TAKE two hundred weight of raisins to about forty-four gallons of water, wine-measure; stir it up well three or four times a day; let it stand about three weeks, then take it off the raisins, and tun it up; when you put it into the cask, add about two quarts of brandy to it, which will keep it from fretting. Let it stand about ten or twelve months, then draw it off from the lees, rince your cask, and put it in again; then fine it down with three ounces of ising-glass, and a quarter of a pound of sugar-candy, dissolved in some of the wine. There are many ways used to retrieve this wine, if it should chance to turn sour, which seldom happens if properly made; in this case, the most successful method

method is, to replenish it with a farther addition of raisins.

To make Shrub.

PUT two quarts of brandy in a large bottle, adding to it the juice of five lemons, the peels of two, and half a nutmeg; stop it up and let it stand three days, then add to it three pints of white-wine, and a pound and a half of sugar; mix it, strain it twice through a flannel, and bottle it up.

To make Birch-Wine.

IN the latter end of February, or beginning of March, bore a hole in a birch-tree, and put in a faucet, and it will run two or three days together without hurting the tree; then put in a pin to stop it, and the next year you may draw as much from the same hole; put to every gallon of the liquor a quart of good honey, and stir it well together; boil it an hour, skim it well, and put in a few cloves and a piece of lemon-peel, when it is almost cold, put to it so much ale-yeast as will make it work like new ale; and when the yeast begins to settle, put it in a runlet that will just hold it; so let it stand six weeks, or longer if you please; then bottle it, and in a month you may drink it; it will keep a year or two: you may make it with sugar, two pounds to a gallon, or something more, if you keep it long; this is admirably wholesome as well as pleasant, an opener of obstructions, good against the phthitic, the spleen and scurvy, a remedy for the stone, it will abate heat in a fever or thrush, and has been given with good success.

To make Cowslip-Wine.

PUT fourteen pounds of sugar to six gallons of water, stir it well together, and beat the whites of twenty eggs very well, and mix it with the liquor,

quor, and make it boil as fast as possible; skim it well, and let it continue boiling two hours; then strain it through a hair sieve, and set it a cooling; and when it is as cold as wort should be, put a small quantity of yeast to it on a toast, or in a dish, let it stand all night working: then bruise a peck of cowslips, put them into your vessel, and your liquor upon them, adding six ounces of syrup of lemons: cut a turf of grass and lay on the bung: let it stand a fortnight, and then bottle it: put your tap into your vessel before you put your wine in, that you may not shake it.

Another Way to make Cowslip-Wine.

PUT four gallons of fair water to five pounds of sugar, simmer them over a fire half an hour, to dissolve the sugar, and when it is taken off, and cold, put in half a peck of cowslip-flowers, clean picked and gently bruised; then put two spoonfuls of new ale-yeast, and a pound of syrup of lemons beaten with it, with a lemon-peel or two. Pour the whole into a well-seasoned cask or vessel, let them stand close stopped for three days, that they may ferment well; then put in some juice of cowslips, and give it a convenient space to work, and when it has stood a month, draw it off into bottles, putting a little lump of loaf-sugar into each, by which means you may keep it well the space of a year. In like manner you make wine of such other like flowers that are of a pleasant taste and scent, as oxlips, jessamine, peach-blooms, comfry, scabeons, feather sew, fumitary, and many more, as your fancy and taste may lead you. Having shewed you different ways, to let you know that you need not exactly keep to one certain rule, but please your palate by such additions as you find convenient; tho' by straying too far, you may happen to mar the whole

whole design : therefore in all things keep as near as you can to the rules I have given.

To make Raspberry-Wine.

BRUISE your raspberries and put them in an open pot twenty-four hours, then squeeze out the juice, and to every gallon put three pounds of fine sugar and two quarts of canary ; put it into a stein or vessel, and when it hath done working stop it close ; when it is fine bottle it : it must stand two months before you drink it.

To make Raspberry-Wine another Way.

POUND your raspberries and strain them through a cloth, then boil as much water as juice of raspberries, and when it is cold put it to your squeezings, let it stand together five hours, then strain it and mix it with the juice, adding to every gallon of this liquor two pounds and a half of fine sugar ; let it stand in an earthen vessel close cover'd a week, then put it in a vessel fit for it, and let it stand a month, or till it is fine : bottle it off.

To make Quince-Wine.

GATHER the quinces when full ripe, rub off the down with a clean linen cloth, then lay them in hay or straw for ten days, to sweat ; so cut them in quarters, and take out the core, and bruise them well in a mashing tub with a wooden beetle, and squeeze out the liquid part, by pressing them in a hair bag by degrees in a cyder-press ; strain this liquor through a fine sieve, then warm it gently over a fire, and scum it, but suffer it not to boil ; sprinkle into it loaf-sugar reduced to powder, then in a gallon of water, and a quart of white-wine, boil a dozen or fourteen large quinces thinly sliced ; add two pounds of fine sugar, and then strain out the liquid part, and mingle it with the natural juice
of

of the quinces, put it into a cask not to fill it, and jumble them well together; then let it stand to settle; put in juice of clary half a pint to five or six gallons, and mix it with a little flour and white of eggs, then draw it off, and if it be not sweet enough, add more sugar, and a quart of the best malmsey: you may, to make it the better, boil a quarter of a pound of stoned raisins of the sun, and a quarter of an ounce of cinnamon, in a quart of the liquor, to the consumption of a third part, and straining the liquor, put it into the cask when the wine is upon the ferment.

Another Way to make Quince-Wine.

TAKE your quinces when they are thorough ripe, wipe off the fur very clean: then take out the cores, bruise them as you do apples for cyder, and press them, adding to every gallon of juice two pounds and a half of fine sugar; stir it together till it is dissolved; then put it in your cask, and when it has done working stop it close; let it stand till March before you bottle it. You may keep it two or three years, it will be the better.

To make Elder-Wine.

GET twenty-five pounds of Malaga raisins, rub them and shred them small; then take five gallons of fair water; boil it an hour, and let it stand till it is but blood-warm; then put it into an earthen crock or tub, with your raisins; let them steep ten days, stirring them once or twice a day; then pass the liquor through a hair sieve, and have in readiness five pints of the juice of elder-berries, drawn off as you do for jelly of currants; then mix it cold with the liquor, stir it well together, put it into a vessel, and let it stand in a warm place; when it has done working stop it close: bottle it about Candlemas.

Another

Another Way to make Elder-Wine.

TAKE ripe elder-berries, pick them, and put them into a stone jar; then set them in boiling water, or rather in an oven not over hot, till the jar is as hot as you can well bear to touch it with your hand; take the berries and strain them through a sieve, or coarse cloth, squeezing them hard, and pour the liquor into a kettle. Put it on the fire, let it boil, and put in as many pounds of Lisbon sugar as there are quarts of juice, and scum it often. Then let it settle, and pour it off into a jar, and cover it close. Many people mix it with their raisin-wine, by putting half a pint of the elder syrup to every gallon of wine; it gives the raisin-wine an exquisite fine flavour, equal to any foreign wine whatever.

To make Sage-Wine.

TAKE thirty pounds of Malaga raisins picked clean and shred small, and one bushel of green sage shred small; then boil five gallons of water, let the water stand till it is luke-warm, then put it in a tub to your sage and raisins; let it stand five or six days, stirring it twice or thrice a day; then strain and press the liquor from the ingredients, put it in a cask, and let it stand six months, then draw it clean off into another vessel; bottle it in two days; in a month or six weeks it will be fit to drink, but best when it is a year old.

To recover Wine that is turned sharp.

RACK off your wine into another vessel, and to ten gallons put the following powder; take oyster-shells, scrape and wash off the brown dirty outside of the shell: then dry them in an oven till they will powder; a pound of this powder to every nine or ten gallons of your wine: stir it well together;

ther; and stop it up, and let it stand to settle two or three days, or till it is fine; as soon as it is fine, bottle it off, and cork it well.

To clear Wine.

TAKE half a pound of hartshorn, and dissolve it in cyder, if it be for cyder, or rhenish-wine for any liquor. This is enough for a hoghead.

To make Orange-Wine with Raisins.

GET thirty pounds of new Malaga raisins, pick them clean, and chop them small; you must have twenty large Seville oranges, ten of them you must pare as thin as for preserving. Boil about eight gallons of soft water, till a third part be consumed; let it cool a little; then put five gallons of it hot upon your raisins and orange-peel; stir it well together, cover it up, and when it is cold, let it stand five days, stirring it up once or twice a day; then pass it through a hair sieve, and with a spoon press it as dry as you can, and put it in a runlet fit for it, and put to it the rhinds of the other ten oranges, cut as thin as the first; then make a syrup of the juice of twenty oranges, with a pound of white sugar. It must be made the day before you tun it up; stir it well together, and stop it close; let it stand two months to clear, then bottle it up; it will keep three years, and is better for keeping.

To make Cherry-Wine.

HAVING pulled off the stalks of the cherries, mash them without breaking the stones; then press them hard through a hair-bag, and to every gallon of liquor put two pounds of eight-penny sugar. The vessel must be full, and let it work as long as it makes a noise in the vessel, then stop it up close for a month or more, and when it is fine,

M

draw

draw it into dry bottles, and put a lump of sugar into every bottle. If it makes them fly, open them all for a moment, and stop them up again; it will be fit to drink in a quarter of a year.

To make English Champaign, or the fine Currant-Wine.

PUT to three gallons of water nine pounds of Lisbon sugar; boil the water and sugar half an hour, skim it clean, then have one gallon of currants picked, but not bruised; pour the liquor boiling-hot over them; and when cold, work it with half a pint of balm two days; then pour it through a flannel or sieve; then put it into a barrel fit for it, with half an ounce of ising-glass well bruised; when it has done working, stop it close for a month, then bottle it, and in every bottle put a very small lump of double-refined sugar; this is excellent wine, and has a beautiful colour.

Another Way to make Currant-Wine.

GATHER your currants when they are full ripe, strip them and bruise them in a mortar, and to every gallon of the pulp put two quarts of water, first boiled, and cold; you may put in some rasps, if you please; let it stand in a tub twenty-four hours to ferment, then let it run through a hair-sieve: let no hand touch it; let it take its time to run; and to every gallon of this liquor put two pounds and a half of white sugar; stir it well, and put it in your vessel, and to every six gallons put in a quart of the best rectified spirit of wine; let it stand six weeks, and bottle it; if it is not very fine, empty it into other bottles, or at first draw it into large bottles; and then, after it has stood a fortnight, rack it off into smaller.

Mountain-Wine.

TAKE out the large stalks of your Malaga raisins, then chop them very small, five pounds to every gallon of spring water: let them steep a fortnight or more, squeeze out the liquor, and barrel it in a vessel fit for it; first fume the vessel with brimstone, don't stop it up till the hissing is over.

Lemon-Wine; or what may pass for Citron-Water.

PUT to two quarts of brandy, one quart of spring-water, half a pound of double-refined sugar, and the rhinds of sixteen lemons; put them together in an earthen pot, pour into it twelve spoonfuls of milk boiling hot; stir it together, and let it stand three days; then take off the top, and pass the other two or three times through a jelly-bag; bottle it; it is fit to drink, or will keep a year or two.

To restore Pricked Wines.

TAKE the wine down to the lees in another cask, where the lees of good wine are fresh; then take a pint of strong aqua vitæ, scrape half a pound of yellow bees-wax into it, and by heating the spirit melt the wax over a gentle fire; then dip in it a cloth, and set it on fire with a brimstone match; put it in flaming at the bung, and stop the cask close.

To take away the ill Scent of Wine.

BAKE a long rouler of dough, when it is stuck well with cloves; let it thoroughly bake, and hang it in your cask, and it will remove the ill scent from the wine, by gathering it to itself.

To hinder Wine from Turning.

PUT a pound of melted lead in fair water into your cask, pretty warm, and stop it close.

For musty Wines, or such as have got a Twang of the Cask.

RACK it off upon lees of rich wine of the same sort; then put into a bag four ounces of the powder of lenerel berries, and two ounces of the filings of steel; let it hang by a string to the middle of the wine, and so by degrees lower it, as you draw it off.

C H A P. XVIII.

Of PRESERVING, CONSERVING, &c.

*To preserve Cherries, with the Leaves and Stalks
Green.*

DIP the stalks and leaves in the best vinegar, boiling hot, stick the sprig upright in a sieve till they are dry; in the mean time boil some double refined sugar to a syrup, and dip the cherries, stalks and leaves in the syrup, and just let them scald; lay them on a sieve, and boil the sugar to a candy height, then dip the cherries, stalks, leaves and all, then stick the branches in sieves, and dry them as you do other sweet-meats. They look very pretty at candle-light in a desert.

To dry Cherries.

TO every four pounds of cherries put one pound of sugar, and put just as much water to the sugar as will wet it; when it is melted, make it boil, stone your cherries, put them in, and make them boil: skim them two or three times, take them off, and let them stand in the syrup two or three days, then boil your syrup and put to them again, but don't boil your cherries any more. Let them stand three or four days longer, then take them out, lay them in sieves to dry; and lay them in the sun, or in a slow oven to dry; when dry, lay them in rows in papers, and so a row of cherries, and a row of white paper in boxes.

To make White Marmalade.

TAKE quinces, pare and core them as fast as you can, then take to a pound of quinces (being cut in pieces, less than half quarters) three quarters of a pound of double refined sugar beat small, then throw half the sugar on the raw quinces, set it on a very slow fire till the sugar is melted, and the quinces tender; then put in the rest of the sugar, and boil it up as fast as you can. When it is almost enough, put in some jelly and boil it apace; then put it up, and when it is quite cold cover it with white paper.

To make Red Marmalade.

TAKE quinces, scald them tender in water, then cut them in quarters, core and pare the pieces. To four pounds of quinces put three pounds of sugar, and four pints of water; boil the sugar and water to a syrup, then put in the quinces and cover it. Let it stand all night over a very little fire, but not to boil; when they are red enough, put in a porringer full of jelly, or more, and boil them up as fast as you can. When it is enough put it up, but do not break the quinces too much.

To make Orange Marmalade.

TAKE the best Seville oranges, cut them in quarters, grate them to take out the bitterness, and put them in water, which you must shift twice or thrice a day for three days. Then boil them, shifting the water till they are tender, shred them very small, then pick out the skins and seeds from the meat which you pulled out, and put it to the peel that is shred; and to a pound of that pulp, take a pound of double refined sugar, wet your sugar with water, and boil it up to a candy height, (with a very quick fire) which you may know by the drop-

dropping of it, for it hangs like hair; then take it off the fire, put in your pulp, stir it well together, then set it on the embers, and stir it till it is thick, but let it not boil. If you would have it cut like marmalade, add some jelly of pippins, and allow sugar for it.

Red Quinces whole.

TAKE about six fine quinces, core and scald them tender, drain them from the water, and when they are cold pare them; then take their weight in good sugar, a pint of water to every pound of sugar, boil it to a syrup, skim it well, then put in the quinces, and let them stand all night; when they are red enough, boil them as the marmalade, with two porringers full of jelly. When they are as soft as you can run a straw through them, put them into glasses; let the liquor boil till it is a jelly, and then pour it over the quinces.

Jelly for the Quinces.

TAKE some of the smaller quinces, and wipe them with a clean coarse cloth; cut them in quarters; put as much water as will cover them; let it boil apace till it is strong of the quinces, then strain it through a jelly bag. If it be for white quinces pick out the seeds, but none of the cores or quinces must be pared.

To preserve Oranges whole.

GET some of the best Bermudas or Seville oranges, and pare them with a penknife very thin, and lay your oranges in water three or four days, shifting them every day; then put them in a kettle with fair water, and put a board on them to keep them down in the water, and have a skillet on the fire with water, that may be ready to supply the kettle with boiling water; as it wastes it must

be filled up three or four times, while the oranges are doing, for they will take up seven or eight hours boiling; they must be boiled till a wheat straw will run through them, then take them out, and scoop the seeds out of them very carefully, by making a little hole in the top, and weigh them. To every pound of oranges put a pound and three quarters of double refined sugar, beat well, and sifted through a clean lawn-sieve, fill your oranges with sugar, and strow some on them; let them lye a little while, and make your jelly thus:

Take two dozen of pippins or John apples, and slice them into water, and when they are boiled tender strain the liquor from the pulp, and to every pound of oranges you must have a pint and a half of this liquor, and put to it three quarters of the sugar you left in filling the oranges, set it on the fire and let it boil, and skim it well, and put it in a clean earthen pan till it is cold, then put it in your skillet; put in your oranges, and with a small bodkin job your oranges as they are boiling, to let the syrup into them, strow on the rest of your sugar whilst they are boiling, and when they look clear take them up and put them in your glasses, but one in a glass just fit for them, and boil the syrup till it is almost a jelly, then fill up your glasses; when they are cold, paper them up, and keep them in a dry place.

To make Syrup of Quinces.

TAKE quinces, grate them, pass their pulp thro' a cloth to extract their juice, set their juice in the sun to settle, or before the fire, and by that means clarify it: for every four ounces of this juice, take a pound of sugar boiled to a brown degree. If the putting in the juice of the quinces should check the boiling of the sugar too much, give the syrup some boiling till it becomes pearled; then take

take it off the fire, and when it is cold, put it into the bottles.

To make Syrup of Roses.

INFUSE three pounds of damask rose leaves in a gallon of warm water, in a well-glazed earthen pot, with a narrow mouth, for eight hours, which stop so close, that none of the virtue may exhale. When they have infused so long, heat the water again, squeeze them out, and put in three pounds more of rose leaves, to infuse for eight hours more, then press them out very hard; then to every quart of this infusion, add four pounds of fine sugar, and boil it to a syrup.

Conserve of Red Roses, or any other Flowers.

TAKE rose buds, or any other flowers, and pick them, cut off the white part from the red, and put the red flowers and sift them through a sieve to take out the seeds; then weigh them, and to every pound of flowers take two pounds and a half of loaf sugar; beat the flowers pretty fine in a stone mortar, then by degrees put the sugar to them, and beat it very well till it is well incorporated together; then put it into gallipots, tie it over with paper, over that a leather, and it will keep seven years.

Conserve of Hips.

GATHER some hips before they grow soft, cut off the heads and stalks, slit them in halves, take out all the seeds and white that is in them very clean, then put them into an earthen pan, and stir them every day, or they will grow mouldy. Let them stand till they are soft enough to rub them through a coarse hair sieve, as the pulp comes take it off the sieve: they are a dry berry, and will require pains to rub them through; then add its weight in sugar, mix them well together without boiling, and keep it in deep gallipots for use.

To preserve Apricots.

STONE and pare your apricots, and take their weight in double-refined sugar beaten and sifted, put your apricots in a silver cup or tankard, cover them over with sugar, and let them stand so all night. The next day put them in a preserving pan, set them on a gentle fire, and let them simmer a little while, then let them boil till tender and clear, taking them off sometimes to turn and skim. Keep them under the liquor as they are doing, and with a small clean bodkin, or great needle, job them sometimes, that the syrup may penetrate into them. When they are enough, take them up, and put them in glasses. Boil and skim your syrup; and when it is cold, put it on your apricots.

To preserve Gooseberries whole.

TAKE large gooseberries, and pick off the back eye, but not the stalk, then set them over the fire in a pot of water to scald, cover them very close to scald, but not boil or break, and when they are tender take them up into cold water; then take a pound and a half of double-refined sugar to a pound of gooseberries, and clarify the sugar with water, a pint to a pound of sugar, and when your syrup is cold put the gooseberries single in your preserving-pan, put the syrup to them, and set them on a gentle fire; let them boil, but not too fast, lest they break; and when they have boiled, and you perceive the sugar has entered them, take them off; cover them with white paper, and set them by till the next day. Then take them out of the syrup, and boil the syrup till it begins to be ropy; skim it, and put it to them again, then set them on a gentle fire, and let them preserve gently, till you perceive the syrup will rope; then take them off, set them by till they are cold, cover them with paper; then boil
some

some gooseberries in fair water, and when the liquor is strong enough strain it out. Let it stand to settle, and to every pint take a pound of double-refined sugar, then make a jelly of it, put the gooseberries in glasses, when they are cold; cover them with the jelly the next day, paper them wet, and then half dry the paper that goes in the inside, it closes down better, and then white paper over the glass. Set it in your stove, or a dry place.

To preserve Damsons whole.

TAKE some damsons and cut them in pieces, put them in a skillet over the fire, with as much water as will cover them. When they are boiled, and the liquor pretty strong, strain it out: add for every pound of the whole damsons wiped clean, a pound of single-refined sugar, put the third part of your sugar into the liquor, set it over the fire, and when it simmers put in the damsons. Let them have one good boil, and take them off for half an hour covered up close; then set them on again, and let them simmer over the fire after turning them, then take them out and put them in a bason, strew all the sugar that was left on them, and pour the hot liquor over them. Cover them up, and let them stand till next day, then boil them up again till they are enough. Take them up, and put them in pots; boil the liquor till it jellies, and pour it on them when it is almost cold, so paper them up.

To preserve Walnuts green.

TAKE your walnuts, wipe them very clean, and lay them in strong salt and water twenty-four hours; then take them out, and wipe them very clean, have ready a skillet of water boiling, throw them in, let them boil a minute, and take them out. Lay them on a coarse cloth, and boil your

sugar as above; then just give your walnuts a scald in the sugar, take them up and lay them to cool. Put them in your preserving-pot, and pour on your syrup as above.

To preserve white Walnuts.

TAKE your walnuts, pare them till the white appears, and nothing else. You must be very careful in the doing of them that they don't turn black, and as fast as you do them, throw them into salt and water, and let them lye till your sugar is ready. Take three pounds of good loaf sugar, put it in your preserving-pan, set it over a charcoal fire, and put as much water as will just wet the sugar. Let it boil, then have ready ten or a dozen whites of eggs strained and beat up to a froth, cover your sugar with the froth as it boils, and skim it; then boil it, and skim it till it is as clear as chrystal, then throw in your walnuts, just give them a boil till they are tender, then take them out, and lay them in a dish to cool, put them in your preserving-pan, and when the sugar is as warm as milk pour it over them; when quite cold, paper them down.

Thus you may clear your sugar for all preserves, apricots, peaches, gooseberries, currants, &c.

To preserve the large green Plumbs.

DIP the stalks and leaves in boiling vinegar, when they are dry have your syrup ready, and first give them a scald, and very carefully with a pin take off the skin; boil your sugar to a candy height, and dip in your plumbs, hang them by the stalk to dry, and they will look finely transparent, and by hanging that way to dry, will have a clear drop at the top. You must take great care to clear your sugar nicely.

To preserve Mulberries liquid.

LET two quarts of mulberry-juice be strained, adding thereto a pound and a half of sugar, boil them together over a gentle fire, till they turn to a kind of syrup; then slip into your pan three quarts of mulberries, that are not over ripe, and after they have had one boil, pour all into an earthen vessel, in order to be stoppt close, and kept for use.

Mulberries preserved dry.

PICK such mulberries as are not too ripe, but rather somewhat greenish and tart; in the mean while, having provided as much sugar as fruit, let it be clarified with the juice of mulberries, and brought to the third degree of boiling, called blown; then throw in your mulberries, and give them a covered boiling; afterwards removing the pan from the fire, take off the scum, and leave all in the stove till next day. As soon as they are taken out and cool'd, drain them from their syrup, and dress them upon flates, to the end that they may be dried in the stove, and strewed with sugar, as the other sorts of fruit. Lastly, they must be turned again upon sieves, and when thoroughly dry, locked up in boxes for use, as occasion may serve.

To preserve Peaches whole.

TAKE the Newington peach, when full ripe, split it, and take out the stone, then have ready a pan of boiling water, drop in the peaches, and let them have a few moments scalding: then take them out, and put them into as much sugar, only clarified, as will cover them, give them a boil round, then scum them, and set them by till the next day; then boil some more sugar to blow very strong, which sugar put to the peaches, and give them a good boil, skim them, and set them by till the day follow-

following ; then give them another good boil, skim them, and put them into a warm stove for the space of two days ; then drain them, and lay them out one half over the other, dust them, and put them into the stove ; the next day turn them and dust them, and when thorough dry, pack them up for use.

Another Way to preserve Peaches.

PUT your peaches in boiling water, just give them a scald, but don't let them boil, take them out and put them in cold water, then dry them in a sieve, and put them in long wide-mouth'd bottles : to half a dozen peaches take a quarter of a pound of sugar, clarify it, pour it over your peaches, and fill the bottles with brandy. Stop them close, and keep them in a close place.

To preserve Nectarines.

SPLIT the nectarines, and take out the stones, then put them into clarified sugar ; boil them round, till they have well taken sugar ; then take off the scum, cover them with a paper, and set them by ; the next day boil a little more sugar till it blows very strong, and put it to the nectarines, and give them a good boil ; take off the scum, cover them, and put them into the stove ; the next day drain them, and lay them out to dry, first dusting them a little, then put them in the stove.

To preserve Barberries.

GATHER the fairest bunches in a dry day, and boil them in a bottle of claret till they are soft ; after having strained them, add six pounds of sugar, with a quart of water, and boil them up to a syrup ; then put your scalded barberries into the liquor, and they will keep all the year round.

To preserve Medlars.

SCALD your fruit in spring-water, till the skin may be easily peeled off; then stone them at the head, adding to every pound the weight of sugar, and let them boil till the liquor becomes ropy; at that instant remove them from the fire, and set them by for use.

To preserve Golden Pippins.

TAKE a pound of clear sound pippins, pare them, and take out the cores, then take a pound of the best sugar beaten fine, and put it to a quart of water, and set it on the fire; and when it boils apace, put in your pippins, and when they are clear and tender, and the liquor wasted a good deal, put in a quarter of a pint of the juice of lemon, and some slices of orange-peel; keep it skimmed, and when it has boil'd a little, take out your pippins, and strain your liquor, and when cold pour it over your pippins.

To preserve Pears.

PROVIDE pears that are sound, and not over ripe, set several rows of them in order at the bottom of an earthen pan, and cover them with vine-leaves; put another layer of pears upon them, and so do till the pot is full; then to each pound of pears add half a pound of sugar, and as much spring-water as will dissolve it over a gentle fire: let them boil till they are somewhat soft, and afterwards set them by for use.

To preserve Quinces Liquid.

PROVIDE the soundest, the yellowest, and ripest quinces, let them be cut into quarters, clear'd from the cores and pared; boil all together in a sufficient quantity of water, and as soon as they are become

become very soft, remove the pan from the fire; then taking up the pieces that are to be preserved with the skimmer, put them into fresh water to cool, and set the rest over the fire again, that they may have twenty other boilings: after this decoction being passed through the straining bag, take two ladlefuls of it, with one of clarified sugar, proportionable to the quantity of your fruit, and turn all into a copper pan, with quinces, in order to boil over a gentle fire. Some sugar must also be added, accordingly as the first syrup consumes away, without pouring in any more decoction; and the whole mess is to be well boiled till the syrup becomes pearled: that done, let it be cool'd, and dress your quinces in pots, glasses, or boxes, pouring the syrup upon them, which will be very fine, and of a lively red colour, if the pan was covered in the boiling.

To dry Pears or Pippins without Sugar.

TAKE your pears or apples, and wipe them clean, and take a bodkin, and run it in at the head, and out at the stalk, and put them in a flat earthen pot, and bake them, but not too much; you must put a quart of strong new ale to half a peck of pears, tie white paper over the pot, that they may not be scorched in baking; and when they are baked, let them stand to be cold, and take them out to drain; squeeze the pears flat, and the apples the eye to the stalk, and lay them on sieves with wide holes to dry, either in a stove, or an oven that is not too hot.

Apricot Chips.

SLICE the apricots the long way, but do not pare them; take as much double-refined sugar as your apricots weigh, boil it to a thin candy, and then put in your apricots, and let them stand on the fire

fire till they are scalding hot ; let them lie one night in the liquor ; then take them out, lay them on thin plates, and set them in the sun to dry.

To make Jam of Apricots.

PARE the apricots, and take out the stones, break them, and take out the kernels and blanch them, then to every pound of apricots boil one pound of sugar till it blows very strong, then put in the apricots, and boil them very brisk till they are all broke ; then take them off, and bruise them well, put in the kernels, and stir them all together over the fire ; then fill your pots or glasses with them. If you find it too sweet, you may put in a little white currant jelly, to sharpen it to your liking.

Almond Jumbals.

LET a pound of fine flour, and as much sugar, be made up into a paste with beaten whites of eggs ; then add thereto half a pint of cream, half a pound of fresh butter, and a pound of blanched almonds well stamped ; knead all together thoroughly with a little rose-water, and cut out jumbals into what figure you please, in order to be baked in a gentle oven.

To make White Crisp Almonds.

HAVING scalded and blanched the almonds, throw them into sugar boiled in the fifth degree, called crack'd : that done, let all have a walm or two together, keeping your almonds stirred and turned, to the end that the sugar may stick close to them.

Crisp Almonds of a grey Colour.

MELT a pound of loaf or powder sugar, with a little water, and let a pound of almonds be boiled in it till they crackle : then take off the pan from

from the fire, and stir all about incessantly with the spatula; if any sugar be left, heat it again over the fire, that it may entirely stick to the almonds, continuing to stir them without intermission, till the work be brought to perfection.

Red Crisp Almonds, or Prawlings.

YOU must let your almonds be ordered as before, only the sugar being boiled till it becomes crack'd, add as much prepared cochineal as will be requisite to give it a lively colour, and let it boil again, to cause it to return to its crack'd quality: at that very instant toss in your almonds, and removing the pan from the fire, stir them without intermission, as at first, till they are dry. The cochineal may be prepared only by boiling it with alum and cream of tartar, which liquor is generally used for any thing that is to be brought to a fine colour, as marmalades, jellies, pastes, creams, &c.

Marmalade of Apples.

FIRST scald your apples in water, and when they are tender, take them out and drain them; then strain them through a sieve, and boil your sugar till it be very well feathered, allowing three quarters of a pound of sugar to every pound of apples; temper and dry the whole mass over the fire, according to the usual method; let them simmer together; strew your marmalade with fine sugar, and put it into pots or glasses.

Marmalade of Apricots.

TAKE the ripest apricots, pare and quarter them, and take out the strings; then add three quarters of a pound of loaf-sugar to every pound of apricots, and put them into a pretty broad pan; set the apricots on the fire without either water or sugar, and stir them continually that they do not burn: when they

they are melted and boil'd a pretty while, strew in the sugar as quick as you can, and let them boil apace till the syrup is thick, and they look clear; then put it up in pots or glasses for use.

Marmalade of Raspberries.

WE usually make the body of this marmalade of very ripe currants, to which is only added a handful of raspberries, to make it appear as if it consisted altogether of the latter.

Marmalade of Plumbs.

IF they are such plumbs as slip off from their stones, those stones are to be taken away; otherwise scald your fruit in water, till they become very soft; let them also be drained, and well squeezed through a sieve; then dry your marmalade over the fire, and let it be tempered with the same weight of crack'd sugar: lastly, having caused it to simmer a while, let it be put into glasses or pots, and strewed with sugar.

Marmalade of Damsons.

GET a gallon of large ripe damsons; peel off the skins of three quarts of them, put the quart unskinn'd in the bottom of an earthen pan, and those that are skinn'd upon them; cover the pot so close that no water can get in; then set on a kettle of water, put in the vessel of damsons, boil them till they are tender, then take out their stones, and both skins and stones of the undermost; then put to the pulp as much sugar as it weighs, make it boil a-pace, skim it well, and when it is boil'd enough, put it in a pot for use.

Marmalade of Quinces, in the French Taste.

AFTER having pick'd out the best sort of quinces, cut them into pieces, in order to be par'd and clear'd from the cores and kernels. In the mean while, having caused two pounds of sugar to be brought to its crack'd quality, slip in about six pounds of fruit, and let all boil together to a pap, which you must turn into a cloth to be well strain'd, and the liquor that passes through will serve for marmalade. Let this strain'd liquor be poured into other pearled sugar to the quantity of four pounds, and as soon as the syrup returns to the same degree of boiling, let it be carefully skimm'd; then removing the pan from the fire, take off the scum again (if there be occasion) and pour your marmalade into pots, glasses, or boxes, which must be left in the air for some days before they are covered.

Marmalade of Quinces, after the Italian Manner.

PARE about thirty quinces as thin as possible, and take out the cores; put to them a quart of water, with two pounds of sugar, and let all boil together till they are soft; then strain the juice and the pulp, in order to be boiled up, with four pounds of sugar, to a due consistence.

To candy Apricots.

YOU must slit them on one side of the stone, and put fine sugar on them; then lay them one by one in a dish, and bake them in a pretty hot oven; then take them out of the dish, and dry them on glass plates in an oven for three or four days.

To candy Barberries and Grapes.

TAKE preserved barberries, wash off the syrup in warm water, and sift fine sugar on them; then let them be dried in the stove, turning them from

from time to time, till they are thorough dry. Preserved grapes may also be candy'd in the same manner.

To candy Cherries.

GET them before they are full ripe, stone them, and having boiled your fine sugar to a height, pour it on them, gently moving them, and so let them stand till almost cold, and then take them out, and dry them by the fire.

To candy Ginger.

GET the fairest pieces, pare off the rind, and lay them in water twenty-four hours; then boil double-refined sugar to the height of sugar again, and when it begins to be cold, put in your ginger, and stir it till it is hard to the pan; then take it out piece by piece, lay it by the fire, and afterwards put it into a warm pan, tie it up close, and the candy will be firm.

To candy Angelica.

BOIL the stalks of Angelica in water till they are tender, then peel them, put them into other warm water, and cover them, till they are very green, over a gentle fire. Afterwards, having laid them on a cloth to dry, take their weight in fine sugar, and boil it to candy height, with a little rose water. Lastly, slip in your stalks, boil them up quick, and take them out in order to be dried for use.

To candy Orange-peels.

HAVING steep'd your orange-peels, as often as you shall judge convenient, in water, to take away the bitterness; then let them be gently dry'd, and candy'd with syrup made of sugar.

To make Barley-Sugar.

HAVING a sufficient quantity of barley boiled in water, strain it through a hair-sieve, and let this decoction be put into clarified sugar, brought to the caramel, or last degree of boiling; then take off the pan from the fire till the boiling settles, and pour your barley-sugar upon a marble stone rubb'd with oil of olives, but care must be taken to hinder it from running down: as the sugar cools, and begins to grow hard, cut it into pieces, and roll it out of what length you please, in order to be kept for use.

C H A P. XIX.

*Of CAKES, &c.**To make a rich great Cake.*

TAKE a peck of flour well dried, an ounce of cloves and mace, half an ounce of nutmegs, as much cinnamon; beat the spice well, and mix them with your flour, and a pound and half of sugar, a little salt, thirteen pounds of currants well wash'd, pick'd and dried, and three pounds of raisins ston'd and cut into small pieces. Mix all these well together; then make five pints of cream almost scalding hot, and put into it four pounds of fresh butter; then beat the yolks of twenty eggs, three pints of good ale yeast, a pint of sack, a quarter of a pint of orange-flower-water, three grains of musk, and six grains of ambergrease; mix these together, and stir them into your cream and butter; then mix all in the cake, and set it an hour before the fire to rise, before you put it into your hoop; mix your sweet-meats in it, two pounds of citron, and one pound of candied orange and lemon peel, cut in small pieces; you must bake it in a deep hoop; batter the sides, put two papers at the bottom, flour it, and put in your cake; it must have a quick oven, four hours will bake it. When it is drawn, ice it over the top and sides; take two pounds of double refined sugar beat and sifted, and the whites of six eggs beaten to a froth, with three or four spoonfuls of orange-flower-water, and three grains of musk and ambergrease together; put all these

these in a stone mortar, and beat them with a wooden pebble till it is as white as snow, and with a brush or bunch of feathers spread it all over the cake, and put it in an oven to dry, but take care the oven does not discolour it; when it is cold paper it; it will keep good five or six weeks.

To make a Plumb Cake.

TAKE six pounds of currants, five pounds of flour, an ounce of cloves and mace, a little cinnamon, half an ounce of nutmegs, half a pound of pounded and blanched almonds, half a pound of sugar, three quarters of a pound of sliced citron, lemon and orange peel, half a pint of sack; a little honey water, a quart of ale yeast, a quart of cream, a pound and a half of butter melted and poured into the middle thereof; then strew a little flour thereon, and let it lie to rise; then work it well together, and lay it before the fire to rise; work it up till it is very smooth; put it in a hoop, with a paper floured at the bottom.

To make a good Seed Cake.

TAKE five pounds of fine flour well dried, and four pounds of single refined sugar beaten and sifted; mix the sugar and flour together, and sift them through a hair sieve; then wash four pounds of butter in rose or orange-flower-water; you must work the butter with your hand till it is like cream, beat twenty eggs, half the whites, and put to them six spoonfuls of sack: then put in your flour, a little at a time, keeping it stirring with your hand all the time; you must not begin mixing till the oven is almost hot; you must let it lie a little while before you put the cake into the hoop; when you are ready to put the cake into the oven, put into it eight ounces of candied orange-peel sliced, as much citron, and a pound and a half of carraway-comfits;

fits; mix all well together, and put it in the hoop, which must be papered at bottom, and buttered; the oven must be quick; it will take two or three hours baking; you may ice it if you please.

To make a Pound Cake.

BEAT a pound of butter in an earthen pan with your hand one way, till it is like a fine thick cream, then have ready twelve eggs, but half the whites; beat them well, and beat them up with the butter, a pound of flour beat in it, a pound of sugar, and a few carraways. Beat it all well together for an hour with your hand, or a great wooden spoon, butter a pan, and put it in, and then bake it an hour in a quick oven.

For change, you may put in a pound of currants clean washed and picked.

To make a Brioche Cake.

YOU must take a dish of butter, and beat it like cream with your hands, two pounds of fine sugar well beat, three pounds of flour well dried, and mix them in with the butter, twenty-four eggs, leave out half the whites, and then beat all together for an hour. Just as you are going to put it into the oven, put in a quarter of an ounce of mace, a nutmeg beat, a little sack, or brandy, and seeds or currants, just as you please.

To make a cheap Seed Cake.

TAKE half a peck of flour, a pound and half of butter, put it in a saucepan with a pint of new milk, set it on the fire, take a pound of sugar, half an ounce of all-spice, beat fine, and mix them with the flour. When the butter is melted, pour the milk and butter into the middle of the flour, and work it up like paste. Pour in with the milk half a pint of good ale yeast, set it before the fire to

N

rise;

rife, juſt before it goes to the oven. Either put in ſome currants or carraway ſeeds, and bake it in a quick oven. Make it into two cakes. They will take an hour and a half baking.

To make Ginger-bread Cakes.

TAKE three pounds of flour, one pound of ſugar, one pound of butter rubbed in very fine, two ounces of ginger beat fine, a large nutmeg grated, ſome beaten mace and coriander ſeeds; then take a pound of treacle, a quarter of a pint of cream, make them warm together, and make up the bread ſtiff; roll it out, and make it up into thin cakes, cut them out with a tea cup, or ſmall glaſs, or roll them round like nuts, and bake them on tin plates in a ſlack oven.

To make French Bread.

TAKE half a peck of fine flour, put to it fix yolks of eggs, and four whites, a little ſalt, a pint of good ale yealt, and as much new-milk, made a little warm, as will make it a thin light paſte; ſtir it about with your hand, but by no means knead it; then have ready fix wooden quart diſhes, and fill them with dough; let them ſtand a quarter of an hour to heave, and then turn them out into the oven; and when they are baked, raſp them: the oven muſt be quick.

To make Ginger-bread.

TAKE a pound and a half of treacle, two eggs beaten, half a pound of brown ſugar, an ounce of ginger beaten and ſifted; of cloves, mace, and nutmegs all together half an ounce, beaten very fine, coriander-ſeeds and carraway-ſeeds of each half an ounce, two pounds of butter melted; mix all theſe together, with as much flour as will knead it into a pretty ſtiff paſte; then roll it out, and cut it

it into what form you please; bake it in a quick oven on tin plates; a little time will bake it.

To make little Fine Cakes.

ONE pound of butter beaten to cream, a pound and a quarter of flour, a pound of fine sugar beat fine, a pound of currants clean washed and picked, a quarter of an ounce of mace, and coriander seeds beat fine and sifted, six eggs, two whites left out, beat them fine, mix the flour, sugar and eggs by degrees into the batter, beat it all well with both hands, either make it into little cakes or bake it in one.

Another Sort of Little Cakes.

A Pound of flour and half a pound of sugar, beat half a pound of butter with your hand, and mix them well together. Bake it in little cakes.

To make Common Biscuits.

BEAT up six eggs, with a spoonful of rose-water, and a spoonful of sack, then add a pound of fine powdered sugar, and a pound of flour; mix them into the eggs by degrees, and an ounce of coriander-seeds, mix all well together, shape them on white thin paper, or tin moulds, in any form you please. Beat the white of an egg, with a feather rub them over, and dust the sugar over them. Set them in an oven moderately heated, till they rise and come to a good colour, take them out; and when you have done with the oven, if you have no stove to dry them in, put them in the oven again, and let them stand all night to dry.

To make Drop Biscuits.

TAKE eight eggs, and one pound of double-refined sugar beaten fine, twelve ounces of fine flour well dried, beat your eggs very well; then

put in your sugar and beat it, and then your flour by degrees, beating it all very well together without ceasing; your oven must be as hot as for half-penny bread, then flour some sheets of tin, and drop your biscuits of what bigness you please, put them in the oven as fast as you can, and when you see them rise, watch them, if they begin to colour, take them out, and put in more; and if the first is not enough, put them in again. If they are rightly done, they will have a white ice on them. You may, if you chuse it, put in a few carraways; when they are all baked, put them in the oven again to dry, then keep them in a very dry place.

To make French Biscuits.

HAVING a pair of clean scales ready, in one scale put three new laid eggs, in the other scale put as much dried flour, an equal weight with the eggs, take out the flour, and as much fine powdered sugar; first beat the whites of the eggs up well with a whisk till they are of a fine froth, then whip in half an ounce of candied lemon-peel cut very thin and fine, and beat well; then by degrees whip in the flour and sugar, then slip in the yolks, and with a spoon temper it well together, then shape your biscuits on fine white paper with your spoon, and throw powdered sugar over them. Bake them in a moderate oven, not too hot, giving them a fine colour on the top. When they are baked, with a fine knife cut them off from the paper, and lay them in boxes for use.

To make Mackeroons.

TAKE a pound of almonds, let them be scalded, blanched, and thrown into cold water, then dry them in a cloth, and pound them in a mortar, moisten them with orange-flower water, or the white of an egg, lest they turn to oil; afterwards
take

take an equal quantity of fine powder sugar, with three or four whites of eggs, and a little musk, beat all well together, and shape them on wafer-paper with a spoon round. Bake them in a gentle oven on tin plates.

To make Shrewsbury Cakes.

TAKE two pounds of flour, a pound of sugar finely seached, mix them together (take out a quarter of a pound to roll them in) take four eggs beat, four spoonfuls of cream, and two spoonfuls of rose-water, beat them well together, and mix them with the flour into a paste, roll them into thin cakes, and bake them in a quick oven.

To make Buns.

TAKE two pounds of fine flour, a pint of good ale yeast, put a little sack in the yeast, and three eggs beaten, knead all these together with a little warm milk, a little nutmeg, and a little salt; then lay it before the fire till it rises very light, then knead in a pound of fresh butter, a pound of rough carraway-comfits, and bake them in a quick oven, in what shape you please on floured papers.

To make little Plumb Cakes.

TAKE two pounds of flour dried in the oven, or at a great fire, and half a pound of sugar finely powdered, four yolks of eggs, two whites, half a pound of butter washed with rose-water, six spoonfuls of cream warmed, a pound and a half of currants unwashed, but picked and rubbed very clean in a cloth; mix it all well together, then make them up into cakes, bake them in an oven almost as hot as for a manchet, and let them stand half an hour till they are coloured on both sides, then take down the oven-lid, and let them stand to soak. You

must rub the butter into the flour very well, then the egg and cream, and then the currants.

To make very good Wigs.

TAKE a quarter of a peck of the finest flour, rub into it three quarters of a pound of fresh butter, till it is like grated bread, something more than half a pound of sugar, half a nutmeg, half a race of ginger grated, three eggs, yolks and whites beat very well, and put to them half a pint of thick ale yeast, three or four spoonfuls of sack, make a hole in the flour, and pour in your yeast and eggs, as much milk just warm, as will make it into a light paste. Let it stand before the fire to rise half an hour, then make it into a dozen and a half of wigs, wash them over with egg just as they go into the oven. A quick oven, and half an hour will bake them.

C H A P. XX.

*DIRECTIONS for MARKETING**How to chuse Butchers Meat.*

MUTTON.

WHEN mutton is young, the flesh will pinch tender; if old, it will wrinkle and remain so; if young, the fat will easily part from the lean; if old, it will stick by strings and skins: if ram mutton, the lean feels spongy, the flesh close grained and tough, not rising again when dented by your finger; if ewe mutton, the flesh is paler than weather mutton, a closer grain, and easily parting. If there be a rot, the flesh will be palish, and the fat a faint whitish, inclining to yellow, and the flesh loose at the bone. If you squeeze it hard, some drops of water will stand up like sweat; as to newness and staleness, the same is to be observed as by lamb.

LAMB.

IN a fore quarter of lamb, mind the neck vein, if it be an azure blue it is new and good, but if greenish or yellowish, it is near tainting, if not tainted already. In the hinder quarter, smell under the kidney and try the knuckle; if you meet with a faint scent, and the knuckle be limber, it is stale killed. For a lamb's head, mind the eyes; if they be sunk or wrinkled, it is stale; if plump and lively, it is new and sweet.

V E A L.

IF the bloody vein in the shoulder of veal looks blue, or a bright red, it is new killed; but if blackish, greenish, or yellowish, it is flabby and stale; if wrapped in wet cloths, smell whether it be musty or not. The loin first taints under the kidney, and the flesh, if stale killed, will be soft and slimy.

The breast and neck taints first at the upper end, and you will perceive some dusky, yellowish, or greenish appearance; the sweetbread on the breast will be clammy, otherwise it is fresh and good. The leg is known to be new by the stiffness of the joint; if limber, and the flesh seems clammy, and has green or yellowish specks, it is stale. The head is known as the lamb's. The flesh of a bull calf is more red and firm than that of a cow calf, and the fat more hard and curdled.

P O R K.

IF your pork be young, the lean will break in pinching between your fingers, and if you nip the skin with your nails, it will make a dent; also if the fat be soft and pulpy, in a manner like lard: if the lean be tough, and the fat flabby and spongy, feeling rough, it is old; especially if the rind be stubborn, and you cannot nip it with your nails.

If of a boar, though young, or of a hog, gelded at full growth, the flesh will be hard, tough, reddish, and rankish of smell; the fat skinny and hard; the skin very thick and tough, and pinched up it will immediately fall again.

As for old and new killed, try the legs, hands and springs, by puttings your fingers under the bone that comes out; for if it be tainted, you will there find it by smelling your finger; besides, the skin will

will be sweaty and clammy when stale, but cool and smooth when new.

If you find little kernels in the fat of the pork, like hail shot; if many, it is measly, and dangerous to be eaten.

B E E F.

RIGHT ox beef will have an open grain; if young, a tender and oily smoothness; if rough and spongy, it is old, or inclining to be so, except neck, briscuit, and such parts as are fibrous, which in young meat will be more rough than in other parts. A carnation pleasant colour betokens good spending meat, the suet a curious white, yellowish is not so good.

Cow beef is less bound and closer grained than the ox, the fat whiter, but the lean somewhat paler; if young, the dent you make with your finger will rise again in a little time.

Bull beef is of a closer grain, a deep rusky red, tough in pinching, the fat skinny, hard, and has a rammish rank smell; and for newness or staleness, this flesh bought fresh has but few signs, the more material is its clamminess, and the rest your smell will inform you. If it be bruised, these places will look more dusky or blackish than the rest.

To chuse Brawn, Venison, Westphalia Hams, &c.

BRAWN is known to be old or young, by the extraordinary or moderate thickness of the rhind; the thick is old, the moderate is young. If the rhind and fat be very tender, it is not boar-brawn, but barrow or sow.

V E N I S O N.

TRY the haunches or shoulders under the bones that come out, with your finger or knife; and as the scent is sweet or rank, it is new or stale; and

the like of the sides in the most fleshy parts: if tainted, they will look greenish in some places, or more than ordinary black. Look on the hoofs, and if the clefts are very wide and rough, it is old; if close and smooth, it is young.

The Season for Venison.

BUCK venison begins in May, and is in high season till All-Hallows-day; the doe is in season from Michaelmas to the end of December, or sometimes to the end of January.

Westphalia Hams, and English Bacon.

PUT a knife under the bone that flicks out of the ham, and if it comes out in a manner clean, and has a curious flavour, it is sweet and good; if much smeered and dulled, it is tainted or rusty.

English gammons are tried the same way; and for other parts try the fat; if it be white, oily in feeling, and does not break or crumble, and the flesh sticks well to the bone, and bears a good colour, it is good; but if the contrary, and the lean has some little streaks of yellow, it is rusty, or will soon be so.

To chuse Eggs.

HOLD the great end to your tongue; if it feels warm, be sure it is new; if cold, it is bad, and in proportion to the heat and cold, so is the goodness of the egg. Another way to know a good egg is, to put it into a pan of cold water, the fresher the egg the sooner it will fall to the bottom; if rotten, it will swim at the top. This is also a sure way not to be deceived. As to the keeping of them, pitch them all with the small end downwards in fine wood ashes, turning them once a week end ways, and they will keep some months.

To chuse Poultry.

To know whether a Capon is a true one, young or old, new or stale.

IF your turkey be young, his spurs are short, and his legs smooth; if a true capon, a fat vein on the side of his breast, the comb pale, and a thick belly and rump: if new, he will have a close hard vent; if stale, a loose open vent.

A Cock, or Hen Turkey, Turkey Poult.

IF the cock be young, his legs will be black and smooth, and his spurs short; if stale, his eyes will be sunk in his head, and the feet dry; if new, the eyes lively and feet limber. Observe the like by the hen, and moreover if she be with egg, she will have a soft open vent; if not, a hard close vent. Turkey poults are known the same way, and their age cannot deceive you.

A Cock, Hen, &c.

IF young, his spurs are short and dubbed, but take particular notice they are not pared or scraped: if old, he will have an open vent; but if new, a close hard vent: and so of a hen for newness or staleness; if old, her legs and comb are rough; if young, smooth.

A Tame Goose, Wild Goose, Bran Goose.

IF the bill be yellowish, and she has but few hairs, she is young; but if full of hairs, and the bill and foot red, she is old: if new, limber footed; if stale, dry footed; and so of a wild goose, and bran goose.

Wild and Tame Ducks.

THE duck, when fat, is hard and thick on the belly, but if not, thin and lean; if new, limber footed; if stale, dry footed. A true wild duck has a reddish foot, smaller than the tame one.

Goodwets, Marle, Knots, Ruffs, Gulls, Dotterels, and Wheat Ears.

IF these be old, their legs will be rough; if young, smooth; if fat, a fat rump; if new, limber footed; if stale, dry footed.

Pheasant, Cock and Hen.

THE cock, when young, has dubbed spurs; when old, sharp small spurs; if new, a fast vent, and if stale, an open flabby one. The hen, if young, has smooth legs, and her flesh of a curious grain; if with egg, she will have a soft open vent, and if not, a close one. For newness or staleness, as the cock.

Heath and Pheasant Poults.

IF new they will be stiff and white in the vent, and the feet limber; if fat, they will have a hard vent; if stale, dry footed and limber, and if touched they will peel.

Heath Cock and Hen.

IF young, they have smooth legs and bills; and if old, rough. For the rest they are known as the foregoing.

Woodcock and Snipe.

THE woodcock, if fat, is thick and hard; if new, limber footed; when stale, dry footed; or if their noses are snotty, and their throats muddy and moorish,

moorish, they are nought. A snipe, if fat, has a fat vent in the side under the wing, and in the vent feels thick; for the rest like the woodcock.

Partridge, Cock or Hen.

THE bill white and the legs bluish, shew age; for if young, the bill is black and legs yellowish; if new, a fast vent; if stale, a green and open one. If their crops be full, and they have fed on green wheat, they may taint there; and for this smell in their mouths.

Doves and Pigeons.

TO know the turtle dove, look for a bluish ring round his neck, and the rest mostly white: the stock dove is bigger; and the ring dove is less than the stock dove. The dove house pigeons, when old, are red legged; if new and fat, they will feel full and fat in the vent, and are limber footed; but if stale, a flabby and green vent.

And thus of green or grey plover, selfare, blackbird, thrush, larks, &c.

Of Hare, Leveret, and Rabbit.

HARE will be white and stiff, if new and clean killed; if stale, the flesh blackish in most parts, and the body limber; if the cleft in her lips spread very much, and her claws wide and ragged, she is old, and the contrary young: if the hare be young, the ears will tear like a piece of brown paper; if old, dry and tough. To know a true leveret, feel on the fore-leg near the foot, and if there be a small bone or knob it is right, if not, it is a hare: for the rest observe as in a hare. A rabbit, if stale, will be limber and slimy; if new, white and stiff; if old, her claws are very long and rough, the wool mottled with grey hairs; if young, the claws and wool smooth.

*Fish in Season.**Candlemas Quarter.*

LOBSTERS, crabs, crawfish, river crawfish, guardfish, mackarel, breams, barbel, roach, shad or alloc, lamprey or lamper-eels, dace, bleak, prawns, and horse-mackarel.

The eels that are taken in running water, are better than pond eels; of those the silver ones are most esteemed.

Midsummer Quarter.

TURBUTS and trouts, soals, grigs, shafflins and glout, tenes, salmon, dolphin, flying-fish, sheep-head, tollis, both land and sea, sturgeon, seale, chub, lobsters and crabs.

Sturgeon is a fish commonly found in the northern seas; but now and then we find them in our great rivers, the Thames, the Severn, and the Tyne. This fish is of a very large size, and will sometimes measure eighteen feet in length. They are much esteemed when fresh, cut in pieces, and roasted or baked, or pickled for cold treats. The cavier is esteemed a dainty, which is the spawn of this fish. The latter end of this quarter comes smelts.

Michaelmas Quarter.

COD and haddock, coalfish, white and pouting hake, lyng, tuske and mullet, red and grey, weaver, gurnet, rocket, herrings, sprats, soals and flounders, plaice, dabs, and fineare-dabs, eels, chare, scate, thornback and homlyn, kinson, oysters and scollops, salmon, sea perch and carp, pike, tench, and sea tench.

Scate maides are black, and thornback maides white. Gray bass comes with the mullet.

In this quarter are fine smelts, and hold till after Christmas.

There are two sorts of mullets, the sea mullet, and river mullet, both equally good.

Christmas Quarter.

DOREY, brile, gudgeons, gollin, smelts, crouch, perch, anchovy and loach, scollop and wilks, periwinkles, cockles, muscles, geare, bearbet and hollebet.

How to chuse Fish.

To chuse Salmon, Pike, Trout, Carp, Tench, Grailling, Barbel, Chub, Ruff, Eel, Whiting, Smelt, Shad, &c.

ALL these are known to be new or stale by the colour of their gills, their easiness or hardness to open, the hanging or keeping up their fins, the standing out or sinking of their eyes, &c. and by smelling their gills.

Cod and Codling.

CHUSE him by his thickness towards the head; and whiteness of his flesh when it is cut: and so of a codling.

T U R B U T.

HE is chosen by the thickness and plumpness, and if his belly be of a cream colourt he must spend well; but if thin, and his belly of a bluish white, he will eat very loose.

Scate and Thornback.

THESE are chosen by their thickness, and the the scate is the sweetest, especially if large.

SOALS.

S O A L S.

THESE are chosen by their thickness and stiffness; when their bellies are of a cream colour, they spend the firmer.

L I N G.

FOR dried ling, chuse that which is thickest in the poll, and the flesh of the brightest yellow.

S T U R G E O N.

IF it cuts without crumbling, and the veins and gristles give a true blue where they appear, and the flesh a perfect white, then conclude it to be good.

Fresh Herrings and Mackarel.

IF their gills are of a lively shining redness, their eyes stand full, and the fish is stiff, then they are new; but if dusky and faded, or sinking and wrinkled, and tails limber, they are stale.

L O B S T E R S.

CHUSE them by their weight, the heaviest are best, if no water be in them: if new, the tail will be full smart, like a spring; if full, the middle of the tail will be full of hard, reddish-skinned meat. Cock lobster is known by the narrow back part of the tail, and the two uppermost fins within his tail are stiff and hard; but the hen is soft, and the back of her tail broader.

Prawns, Shrimps, and Crabfish.

THE two first, if stale, will be limber, and cast a kind of slimy smell, their colour fading, and they slimy; the latter will be limber in their claws and joints, their red colour turn blackish and dusky, and

and will have an ill smell under their throats, otherwise all of them are good.

Plaife and Flounders.

IF they are stiff, and their eyes be not sunk or look dull, they are new, the contrary when stale. The best sort of plaife look bluish on the belly.

Pickled Salmon.

IF the flesh feels oily, and the scales are stiff and shining, and it comes in flakes, and parts without crumbling, then it is new and good, and not otherwise.

Pickled or Red Herring.

FOR the first, open the back to the bone, and if the flesh be white, sleeky and oily, and the bone white, or a bright red, they are good. If red herrings carry a good gloss, part well from the bone, and smell well, then conclude them to be good.

C H A P. XXI.

BILLS of FARE for every Month in the Year.

J A N U A R Y.

First Course.

SOUPS of pease, gravy, herbs, fish, vermicelli, &c.

Fish, as bisque of fish, carp, soles, or tench stew'd, turbot, flounders, plaise, cod, thornback, or skate boil'd, &c. whittings broil'd or boil'd.

Bacon or pickled pork, and fowls and greens in one dish.

Calf's head, or knuckle of veal, bacon and greens.

Collar of brawn.

Leg of pork boil'd with turnips and pease pudding.

Leg of lamb and spinach.

Brisket of beef stew'd.

Ache-bone of beef or rump, either boil'd with greens, or roasted with horse-radish, &c.

Turkey and chine.

Neat's tongue and udder.

Pullets roasted and eggs.

Veal roasted, ragou'd, boil'd, &c.

Pastry, as puddings and pies of various sorts, pancakes, fritters, and minc'd pies.

Scotch collops.

Brockala, asparagus, spinach, cabbage-sprouts, coleworts, cabbage, favoy, red and white beets, carrots, potatoes, horse-radish, onions, parsnips, turnips, leeks, thyme, sage, parsley, celery, endive, winter-favoury, &c. are garden stuff to be had in this month, as well as in the succeeding months.

Second Course.

POUULTRY, as wild fowl of all sorts, turkey or chickens roasted with asparagus.

Fish, as jowle of sturgeon, marinated fish.

Roast beef, with greens, or horse-radish.

Quarter of lamb.

Hare roasted with a pudding.

Chine of mutton roasted with pickles.

Pig roasted, or collar'd.

Calf's head, or hog's head roasted.

Dry'd tongues,

Pastry, as butter'd apple-pies hot, lamb and other pies.

Fruits of all sorts, or sweet-meats.

F E B R U A R Y.

First Course.

SOUPS of different sorts.

Poultry, as hen, or turkey, with oyster-sauce, or eggs.

Fish, as cod's head, &c. boil'd; tench, carp, &c. stew'd; pike roasted, with a pudding in its belly; whittings, plaice, flounders, boil'd or broil'd; eels spitchcock'd, broil'd or boil'd.

Salt-fish and eggs, or parsnips.

Salmangundy.

Scotch collops.

Ham and chickens, with sprouts, or brockala, lupines, &c.

Beef

Beef marrow-bones, and black puddings.
Chine of mutton and caper sauce.

Second Course.

POULTRY, as chickens and asparagus, roasted partridges, or quails, squob pigeons, young rabbits roasted or frycasy'd, a turkey.

Fish, as soal, flounder, lobster, sturgeon, &c.

Pastry, as tarts, cheese-cakes, pear-pye and cream, hot butter'd apple-pye, &c.

Sweet-meats.

Fruits of all sorts.

M A R C H.

First Course.

SOUP of gravy, herbs, fish, pease, &c.

Fish of all sorts, either fried, broil'd, stew'd, or boil'd, as carp, tench, mullets, &c.

Neat's tongue and udder, with greens, roots, &c.
Stew'd veal.

Knuckle of veal boiled with greens.

Ham and chickens, or pigeons.

Ache-bone, or buttock of beef, with greens and roots.

Ache-bone, or rump, or sirloin, or ribs of beef roasted, pickles, horse-radish, &c.

Pastry, as marrow-puddings, hogs-puddings, almond-puddings, batalia and other pies.

Second Course.

POULTRY, as chickens and asparagus, knots, ruffs, reeves, or ducklings, quails.

Fish, as broil'd pike, salmangundy.

Pastry, as skerret-pye, tongue sliced with butter, pear-farts, with cream, jellies of all sorts, puffs of apples, marrow-puddings, yolks of eggs, &c. Shrewsbury cakes, &c.

Fruits

Fruits of all sorts, as apples, pears, China oranges, dry'd grapes, French plumbs, almonds, raisins, in this as in the two preceeding months.

A P R I L.

First Course.

POULTRY, as bisque of pigeons, rabbits or chickens fricasy'd.

Fish, as mackarel, with gooseberry sauce, if to be had: carp, tench, &c. stew'd or boil'd.

Beef boil'd, roasted, or stew'd.

Calf's head, or knuckle of veal, or fowls with bacon and greens, as brockala, spinach, &c.

Neck of veal boil'd, with rice.

Ham and chickens, or pigeons, with brockala, or other greens.

Chine of veal, or leg of lamb, with spinach, boil'd or stew'd.

Scotch collops.

Pastry, as lumber-pye, veal or lamb-pye, &c.

Second Course.

POULTRY, as green-geese, ducklings roasted, or sucking rabbits, chickens, and asparagus.

Fish, as butter'd sea-crabs, fried smelts, roasted lobsters, lobsters and prawns, crab-fish, marinated fish, pickled salmon or herrings, sous'd mullets.

Roast lamb with cucumbers, or French-beans, if to be had.

Pastry, as hot butter'd apple-pye, tarts, cheesecakes, custards, rock of snow, and syllabubs.

Fruit of all sorts, as non-pariels, pearmains, russet-pippins, bonchretien pears, &c. cherries and raspberries, if to be had.

M A Y.

First Course.

POULTRY, as roasted fowls forc'd.

Fish, as jowle of salmon boil'd with smelts, &c. carp and tench stew'd; collar'd eel, with cray-fish, &c. roasted lobsters, bisque of shell-fish.

Boil'd beef, mutton, veal, with greens, roots, &c. Calf's head.

Breast of veal ragou'd.

Chine of mutton with pickles.

Neat's tongue and udder, roasted or boil'd, with colliflower or brockala, if to be had.

Beans and bacon.

Pastry, as boil'd puddings of several sorts, chicken or other pye.

Second Course.

VENISON, as haunch of venison, leverets, or fawn roasted, quarter of kid, &c.

Poultry, as turky-poults, or quails, young ducks, green-geese, roasted.

Fish, as collar'd eels, roasted lobsters, prawns, or cray-fish.

Asparagus upon toasts.

Green pease.

Pastry, as orangado-pye, tarts, custards, cheese-cakes, creams, &c.

Fruits, as apples, strawberries, cherries, &c.

J U N E.

First Course.

VENISON, as haunch roasted or boil'd, with colliflower, French beans, &c.

Poultry, as fricasey of chickens, young rabbits, boil'd pigeons, with bacon and greens.

Fish,

Fish, as turbot, stew'd carp, tench, soles, boil'd trouts, mullets, mackarel, salmon, roasted pikes, or barbels.

Lamb and mutton, with colliflowers, cabbages, kidney-beans, &c.

Beans and bacon.

Breast of veal ragou'd.

Ragou of lamb-stones and sweetbreads.

Westphalia, or Yorkshire hams, with young fowls.

Beef and colliflowers.

Roasted pig.

Pastry, as marrow-puddings, venison pasty, umble-pye, &c.

Second Course.

VENISON, as roasted fawn, leverets.

Poultry, as pheasants, or turky-poults, young ducks, young rabbits, quails, &c.

Fish, as lobsters, prawns, or cray-fish, jowle of sturgeon, fry'd, or pitchcock, or collar'd eels, chine of salmon, butter'd crabs.

Pease or skirrets.

Pastry, as potatoe-pye, tarts, custards, cheese-cakes, creams, jellies, syllabubs.

Fruits of all sorts, as cherries, raspberries, strawberries, gennetin apples and pears, some early figs, currants, early apricots.

J U L Y.

First Course.

VENISON, as haunch roasted or boil'd.

Poultry, as pigeons, fowls, bacon, &c. green geese.

Fish, as fresh salmon boil'd, carp and tench stew'd, mackarel, turbot, trouts boil'd with butter'd lobsters.

Beans

Beans and bacon.

Calf's head with bacon and greens, or colliflowers.

Scotch collops.

Chine of veal.

Pig larded.

Beef or mutton boil'd or roasted.

Ham and chickens, with colliflower, cabbage, &c.

Roasted geese or ducklings.

Pastry, as pigeon-pye, puddings of several sorts; patty-royal, &c. venison pasty.

Second Course.

VENISON, as the shoulder roasted, potted venison in slices, hare roasted.

Game and poultry, as young ducks, tame or wild partridges, quails, pheasants, poults, turkey poults, pigeons, rabbits, &c.

Fish, as foused mackarel, lobsters or prawns, marinated fish.

Potted beef in slices.

Collar'd beef in slices.

Pease.

Pastry, as tanfy tarts, custards, cheese-cakes, jellies.

Fruit, as pine-apples, plumbs, early grapes, early peaches and apricots, currants, gooseberries, raspberries, some strawberries, apples, pears, cherries, filberds.

AUGUST.

First Course.

VENISON, as haunch boil'd with colliflowers, cabbages, or French beans, or roasted with gravy and claret sauce.

Poultry, as fricassee of chickens or rabbits, forc'd fowls;

fowls ; or fowls a la daube, rabbits and onions, roasted turkies larded, geese.

Fish, as tench or carp stew'd, bisque of fish.

Pig roasted.

Beef a-la-mode.

Beans and bacon.

Chine of mutton, with pickles or French beans, or stew'd cucumbers.

Ham and chickens.

Pastry, as pigeon-pye, umble-pye, venison-pasty, florendines.

Second Course.

POULTRY, as turky-poults, pheasants or partridges, roasted chickens, young ducks.

Fish, as lobsters, roasted or cold, butter'd crabs in shells, or on toasts, boil'd pike, spitchcock'd or collar'd eels, salmangundy, marinated fish.

Calf's-liver or ox-heart, stuffed and roasted, with gravy sauce.

Pork griskins.

Collar'd pig.

Potted venison in slices.

Collar'd beef in slices.

Pease.

Pastry, as tansey, tarts, jellies, creams, sweet-meats, rock of snow, and syllabubs.

Fruit, as melons, grapes, apples, pears, figs, mulberries, raspberries, currants, peaches, apricots, &c.

S E P T E M B E R.

First Course.

VENISON, as the haunch, &c.

Poultry, as roasted geese, pigeons, and bacon boiled, rabbits and onions, pullets and oysters, with bacon.

O

Fish,

Fish, as skate or thornback, bisque of fish.

Boil'd beef and garden-stuff.

Leg of pork with greens.

Chine of mutton, with a sallad and eggs.

Boil'd leg of mutton with turnips.

Calf's-head and bacon.

Pastry, as pigeon or squob-pye, pork-pye, a pye with rabbits and pork-stakes, lumber-pye, venison-pasty, beef-steak-pye, pork-pye with potatoes cut in dice, veal-pye, battalia-pye.

Second Course.

POULTRY, as ducks, partridges, pheasants, teal, pigeons roasted.

Fish, as spitchcock'd eels, fry'd smelts and soals, jowle of sturgeon, pickled salmon, collar'd eel, lobsters.

Roasted shoulder of mutton.

Collar'd beef in slices.

Collar'd pig in slices.

Cold neat's tongue in slices, with butter.

Pease.

Artichokes.

Pastry, as hot butter'd apple-pye, cheese-cakes, tarts, cream, jellies.

Fruit, as melons, apples, pears, figs, peaches, nectarins, morello cherries, currants, grapes, mulberries, &c. walnuts, filberds.

O C T O B E R.

First Course.

VENISON, as haunch, or doe, boil'd with garden stuff.

Poultry, as bisque of pigeons, geese roasted, turkey with oysters.

Fish,

Fish, as cod's head with shrimps and oyster-sauce, tench or carp stew'd, gurnets.

Ham and fowls, with roots and greens.

Bacon, or pickled pork and fowls, or pigeons with ditto.

Turky and chine.

Chine of veal and ragoo, chine of mutton and pickles.

Powder'd beef, with roots and greens.

Scotch collops.

Pork salted, and boil'd with greens, &c. and a pease pudding.

Pastry, as lumber-pye, venison-pasty, mutton-pye, pigeon-pye.

Second Course.

POUULTRY, as wild ducks, teal, widgeons, easterlings, woodcocks, snipes, larks upon skewers, partridges and pheasants.

Fish, as eels boil'd, smelts fry'd, chine of salmon, broil'd or fry'd, with anchovies and shrimp sauce.

Salmangundy.

Artichokes.

Slic'd tongue and pickles.

Pastry, as tarts, custards, cheese-cakes, jellies, creams, quince-pye, &c.

Fruit, as apples, pears, peaches, nectarins, figs, plumbs, grapes, mulberries, walnuts, &c.

N O V E M B E R.

First Course.

STEW'D beef in soup, or good broth.

Poultry, as turky boil'd with garden stuff, roasted geese, hen turky roasted, with oyster sauce, rabbits and onions.

Fish, as tench or carp stew'd, dish of gurnets, scollop'd oysters, and stew'd carp.

Boil'd leg of pork, with turnips and greens.

Boil'd haunch of doe venison, with herbs and roots.

Leg of mutton boil'd, with greens, &c.

Boil'd fowls and bacon, or ham, or pickled pork and greens.

Chine of mutton roasted, and pickles.

Breast of mutton ragoo'd.

Ragoo'd veal.

Calf's head boil'd, grill'd or hash'd.

Ox cheek stew'd or bak'd.

Pastry, as venison pasty, minc'd pasty, minc'd pies, &c.

Second Course.

POUULTRY, as woodcocks, snipes and larks, partridges, pheasants, wild ducks, wigeons and teal.

Fish, as smelts fry'd, chine of salmon ditto, marinated fish.

Neat's tongue in slices, with pickles.

Collar'd beef in ditto

Potted beef, potted hare, potted pigeons, &c.

Pastry, as hot butter'd apple-pye, pear-pye with cream, potatoe-pye, quince-pye, jellies, tarts and cheesecakes.

Fruit, as apples, pears, walnuts, chesnuts, dried plumbs, grapes.

D E C E M B E R.

First Course.

SOUPS of gravy or pease, or plumb porridge.

Poultry, as boil'd pullets and oyster sauce, or with sausages, rabbits and onions, hare grigg'd, pigeons and bacon.

Fish,

Fish, as cod's head with shrimp and oyster sauce, and garnish'd with smelts or gudgeons, stew'd carp, or tench, eels spitchcock'd or fry'd, stew'd soals, turbot, &c. oysters before dinner.

Ham and fowls boil'd with greens.

Buttock of beef ditto.

Leg of pork, greens and pease pudding.

Haunch of venison boil'd, and garden stuff.

Leg of mutton boil'd, with turnips and greens.

Leg of lamb, with spinage, and the loin, fry'd in chops, round the dish.

Chine of pork and turkey.

Calf's head and bacon.

Sirloin of beef roasted with colliflowers, horse-radish, &c.

Chine of mutton and pickles.

Pastry, as minced-pye, lumber-pye, veal-pye, squob-pye, venison-pasty, battalia-pye, marrow-puddings, &c.

Second Course.

POULTRY, as capon, rabbits, hares, turkies, pheasants, partridges, woodcocks, easterlings, snipes, larks, wild ducks, teal, wigeons, bustard, squob pigeons roasted.

Fish, as spotted lamprey, potted chars, potted eels, jowl of sturgeon, lobsters, bisque of shell fish, &c.

Brawn in thin slices.

Fore quarter of lamb roasted and mint sauce and fallads, garnish'd with orange.

Leg of ditto, boil'd with spinage, loin in steaks, round the dish, and orange in slices.

Pastry, as tansey, pear tart cream'd, potted venison, apple-pye, tarts and cheese-cakes.

Fruits, as China oranges, chesnuts, pomgranates, apples, pears, dry'd grapes, &c.

Fish, as tench or carp stew'd, dish of gurnets, scollop'd oysters, and stew'd carp.

Boil'd leg of pork, with turnips and greens.

Boil'd haunch of doe venison, with herbs and roots.

Leg of mutton boil'd, with greens, &c.

Boil'd fowls and bacon, or ham, or pickled pork and greens.

Chine of mutton roasted, and pickles.

Breast of mutton ragoo'd.

Ragoo'd veal.

Calf's head boil'd, grill'd or hash'd.

Ox cheek stew'd or bak'd.

Pastry, as venison pasty, minc'd pasty, minc'd pies, &c.

Second Course.

POUULTY, as woodcocks, snipes and larks, partridges, pheasants, wild ducks, wigeons and teal.

Fish, as smelts fry'd, chine of salmon ditto, marinated fish.

Neat's tongue in slices, with pickles.

Collar'd beef in ditto

Potted beef, potted hare, potted pigeons, &c.

Pastry, as hot butter'd apple-pye, pear-pye with cream, potatoe-pye, quince-pye, jellies, tarts and cheesecakes.

Fruit, as apples, pears, walnuts, chesnuts, dried plumbs, grapes.

D E C E M B E R.

First Course.

SOUPS of gravy or pease, or plumb porridge.

Poultry, as boil'd pullets and oyster sauce, or with sausages, rabbits and onions, hare grigg'd, pigeons and bacon.

Fish,

Fish, as cod's head with shrimp and oyster sauce, and garnish'd with smelts or gudgeons, stew'd carp, or tench, eels spitchcock'd or fry'd, stew'd soles, turbot, &c. oysters before dinner.

Ham and fowls boil'd with greens.

Buttock of beef ditto.

Leg of pork, greens and pease pudding.

Haunch of venison boil'd, and garden stuff.

Leg of mutton boil'd, with turnips and greens.

Leg of lamb, with spinage, and the loin, fry'd in chops, round the dish.

Chine of pork and turkey.

Calf's head and bacon.

Sirloin of beef roasted with colliflowers, horse-radish, &c.

Chine of mutton and pickles.

Pastry, as minced-pye, lumber-pye, veal-pye, squob-pye, venison-pasty, battalia-pye, marrow-puddings, &c.

Second Course.

POULTRY, as capon, rabbits, hares, turkies, pheasants, partridges, woodcocks, easterlings, snipes, larks, wild ducks, teal, wigeons, bustard, squob pigeons roasted.

Fish, as spotted lamprey, potted chars, potted eels, jowl of sturgeon, lobsters, bisque of shell fish, &c.

Brawn in thin slices.

Fore quarter of lamb roasted and mint sauce and fallads, garnish'd with orange.

Leg of ditto, boil'd with spinage, loin in steaks, round the dish, and orange in slices.

Pastry, as tansey, pear tart cream'd, potted venison, apple-pye, tarts and cheese-cakes.

Fruits, as China oranges, chesnuts, pomgranates, apples, pears, dry'd grapes, &c.

Messes for Suppers.

BRAWN, ham, Dutch, or hung beef.

Collar'd beef, mutton, pig, pork, eel, &c.

Potted beef, pigeons, hare, venison, eel, char, lampreys, trouts, &c.

Neats tongues, calves, lambs, or sheeps tongues.

Stew'd beef, veal, mutton, hare, pigeon, ducks, wild fowl, pig.

Ox or calf's heart stuffed and roasted; sheep's heart.

Hash'd veal, mutton, beef, lamb, with pickles.

Minc'd veal, &c.

Mutton or beef sweetbreads and kidneys.

Veal sweetbreads ragoo'd.

Lamb's liver and bacon fry'd.

Hog's liver, crow and sweetbreads fry'd.

Calf's liver and bacon fry'd, or roasted and stuffed.

Tripe fry'd, boil'd, or fricasey'd.

Eggs and bacon.

Eggs in shell.

Eggs poach'd.

Eggs poach'd, and spinage stew'd.

Salmangundy.

Sallads of different sorts, according to the seasons.

Pigs pettitoes.

Beef steaks and oysters, or with gravy and horse-radish, or with a relish of anchovy, or walnut pickle.

Scotch collops.

Veal cutlets.

Mutton cutlets, or chops, with pickles or horse-radish, or with sauce made of capers, butter and a little sugar.

Chickens boil'd, with parsley and butter, or roasted.

Rabbit frycasey'd, or roasted.

Butter'd turnips.

Artichokes.

Potatoes.

Anchovies, walnuts, cucumbers, olives, and other pickles.

Pickled herrings, oysters, salmon, sturgeon, &c.

Mackarel boil'd, sous'd, or broil'd.

Cod and oyster sauce, trout, soles, smelts, gudgeons, tench, carp, whiting, skate, plaice, flounders, &c. lobsters, crabs, prawns, craw-fish, oysters, and other fish in season.

Tarts, cheese-cakes, custards, jellies, sweetmeats, pies, pasties, and fruits according to the season.

C H A P. XXII.
 Of CLEAR-STARCHING.

To wash Muslins.

TAKE your muslin aprons, hoods, neck-cloaths, and yards of muslin, fold them four double, putting the two selvages together, then the ends together, and wash it the way the selvedge goes, to prevent the fraying; then take very clear water, let it not be too hot, for that makes them yellow, and strain the water through a clean cloth into a pan; then take the best soap a small quantity, as your wash is, put it upon a clean stick, beat up your lather, but let it not be with a whisk, because it will make the water yellow, and also leave splinters in the water, which will tear the muslins.

After the lather is beat, put in your foulest muslins one by one, till you have put all in, so let them stand to soak out the dirt; then wash them one by one to prevent tearing, whilst the water is warm; then squeeze them very hard between both hands, for fear of leaving the dirty suds in them; and as you wash them out, shake them open into the earthen dish you put them in: then let your second lather be beat up as your first, only let the water be hotter, but not scalding hot; but wash while they are warm, and squeeze them as before: then as to your third lather, let your water be scalding hot, but not boiling, for that makes the water yellow: then take of powder blue a small quantity, put it in a cup, and put water to it, a little more than will wet it, then
 shake

shake the cup about, afterwards pour it into scalding water, and stir it about till you perceive it blue enough: then take soap and beat up your lather as before, and put your yellowist muslins in first, then let them be covered over with a clean cloth: you may wash them out whilst warm, or let them stand all night, it will do them no harm, but clear them.

Observe when you wash them out, to take care and wash the blue out; then lay them in clear pump water, and if you have not time to starch them all at once, put no more in your starch than you can finish in one day, for lying in the starch makes them look yellow and streaky.

But let them be put in pump-water till you have time to finish them, but do not exceed two days.

Most starchers boil their muslins, but they should not, by reason it wears them out; but the scalding and letting the muslins lie in them, do them more good than a boil: likewise observe, never to soap your muslins, for washing out the soap will cause you to fray the muslins.

To rinse your Muslins before you starch them.

TAKE pump-water in a clean pan, then take a small quantity of blue in a cup, and put a little pump-water to it, shake it about in the cup, and pour a little of it in the rinsing water, then put your hand into the rinsing-water and stir it about; put your whitest muslins in first, one by one, squeezing them out one by one as you put them in; put no more in than two or three at a time, by reason the blue will settle upon them: and in case any blue should settle, nib them with your hand lightly in the water, and it will come off; and if any of your muslins be yellow, you must make the rinsing-water a little bluer: after you have rinsed them all out, squeeze them one by one between your hands very hard, because they will not take the starch if any
water

water is left in them, and pull them out with very dry hands one by one, double them, lay them upon a clean dry cloth in order to starch them. Some people starch them dry, but they ought not, for it makes them look yellow and stiff, and is also very apt to fray them.

To make Starch for the Muslins.

TAKE a pint of pump-water to a quarter of a pound of starch, put the water in a clear skillet, and put it over a clear fire till it is lukewarm, then put in your starch, keep it slowly stirring one way till it boils one boil and no more; if it boils too much it makes it yellow; then pour it into a clean pan, cover it with a clean plate till it is cold; when it is cold, take some upon your hand, and some blue in the other hand, then mix them together, but make it not too blue, for the less blue the better, so it looks a little blue it is enough; you need not make any more at a time, for if you keep it above a week, it will make your muslins look yellow: take your muslins doubled as before, one by one, in your left hand, and with your right spread the starch, but not too thick, first on the one side and then on the other, but not open it; then blue the finest muslins first and then the thicker, for the starch that comes out of the finest will starch the thick ones; and the same starch that comes out of the muslins will starch aprons, caps, and handkerchiefs; for thin starch is best for them, because they must not be too stiff.

When you have starch'd the muslins, lay them in the same earthen dish, kneading them with your double fist till the starch sticks about your hands, then wringing them very hard, wipe them with a dry cloth; after that open them, and rub them very slightly through your hands.

To clap the muslins. When you have opened them, and rubbed them through your hands, take the two ends, and so clap them between your hands all together; clap them very hard, but wash your hands as often as you perceive any starch or wet upon them; pull them out very well with both hands, to you and from you, to prevent the fraying. Be sure your hands are exceeding dry.

If any of the starch remain on the hands, it will fray the muslin; dry them very well, and as you pull them out, hold them against the light, to see if they are clapped enough.

But if you observe any thing that looks shining, that is the starch; you must rub it over gently with your hands, but always dry, so that when they are clapped enough you will observe them to fly asunder, and not stick to your hands; but observe to clap very quick, and very hard, for if you let them dry they will be limber; so that when you see no shining they are clapped enough. You must never clap them single, for that frays and tears them; neither clap by the fire but in frosty weather, for that spoils the colour.

As for the ironing of muslins, when you find they are clapped sufficiently, wash your hands, and dry them very well, pull them out double on the board, as smooth and even as you can, and so on till you finish about six one upon another; then with your box-iron iron the under one first, because that is the driest, and should be pretty dry, but not quite dry, that you may iron them even and prevent fraying. Let fine plain muslin be ironed upon a clean soft woollen cloth; but if you have any that is coarse or thick, you must first iron them upon a damp cloth, and then afterwards upon your ironing-cloth the wrong side.

As for lawns, in the washing and rinsing, do it as you do muslins, but you must make a very thin starch,

starch, but not water-starch; dip them in, and squeeze them out very hard, wipe them with a dry cloth very hard, and clap them very carefully, for they are very apt to slip; then fold them up, and put them in a dry clean pan when they are clapped enough: if you touch them with any wet, it will leave a sort of thick look, and so will also muslins. You may iron them on a damp cloth like the muslins, but not with too hot an iron; and also iron them on the wrong side, as you do the thick muslins.

You must not starch with starch left from other things; therefore take care and make fresh starch as before, and see that the same be a very small matter bluer than before directed.

As for night caps, aprons, &c. you must starch them in a very thin starch, which comes from the muslins; but it must be thicker than water-starch, a small matter of clapping serves them; but observe that they are clear: you must also pull them out towards the gathers, to prevent the fraying them, then put them out. Every way double them, and lay them on the board as even as you can, and let them lie till they are pretty near dry: then put them even, and iron them on the wrong sides.

To do lace the best way, you must sew tape to each side of the lace, then wash it amongst muslins or others, or by itself in three lathers; and if it looks not white, put it into warm butter-milk, and let it lie a day, then hang it up to dry: and if it is not white enough, you must put it into scalding hot butter-milk, and so let it lie till it is cold; then wash it out in two or three lathers, according as you see occasion, but the lathers must be very blue; when so done, rinse it in pump-water very blue; after which take it out, and pin it upon your board by the tapes very even; then take muslins the length of the lace, and dip it in water-starch, and so lay it upon the lace till it is dry: observe not to squeeze
any

any of the starch out of the muslin; lay it as directed.

When the lace is dry take off the tapes; after which pick out the purls and the foot very tenderly.

If you open the purls, you must make a round hardish pillow, and lay the paper on it, which will shew the purls the plainer; afterwards lay your lace upon the paper, and with a long slender needle with a bit of wax at the head, so with very clean hands you may easily open them, if they are well picked out at first; after you have opened them, lay them upon the board, with a muslin over them, and iron them with an iron not too hot.

To get up Child-bed Linen.

YOU must wash them in three lathers, the two last very blue, and boil them in a very blue water, putting the clouts in first, soaping them as you put them in; then put your small things in a pillow-bier, and put them in last, let them boil extraordinary well; then take the small things out first, and wash them through a clean lather without blue; after which put them into pump-water; so likewise do your clouts; rinse them out, and hang them up to dry: when dry, take them and wash them again in a clean lather, and then give them a scald, but the scald must have no blue in it; afterwards let them stand all night; the next day rinse them out in pump-water with blue in it; fold the clouts and plain things down, and clap them with your hands very hard, then hang them up in a clean place where no smoak may come at them; when dry take them down, iron them, and hang them to the fire to harden; when hardened, iron them over again, and lay them up: as for caps, you must lay them in a dry cloth till they are half dry, then take a very thin starch, and holding the cloth of the caps in a dry cloth, starch only the muslin; wring it
out

out very hard with your finger and thumb : then wipe the muslin with a dry cloth, and take hold of the caul of the cap and clap it : observe not to leave much starch in the muslin, because it will make marks in the cap ; let them lie till near dry, and then iron them on the wrong side.

To take out Iron-moulds, or Stains of Claret, Ink, &c. out of Muslins, Table-linen, &c.

IF your muslins be iron-moulded, take a chaffing-dish of clear coals, set a plate over it with some sorrel in it ; then put some salt upon the sorrel, and lay the stained place upon the plate : afterwards take some more sorrel in a bit of muslin, and squeeze the juice upon it ; let it lie till it is very hot, so take the stained place and squeeze it very hard ; then take fresh sorrel and salt, and so use it as before, till the stain is gone out : the minute you see the stain got out, wash it in three or four lathers, till it has done looking green.

If stained by claret, take milk, the quantity that will cover the stains, warm it very hot, so lay it in three or four times three or four days together, each time with milk, till the stains are quite out, (four milk will do as well as other.)

If stained by ink, lay them in fresh chamber-lye for three or four days together, rubbing them out every time you change the water, washing them the minute as before directed.

As to what is usually put into starch ; as to the use of gum, it is commonly put in the water when set on the fire, and so dissolves.

The use of isinglass is the same, only strain the water first, before you put in the starch. The allum is to be used the same way you do the gum ; and also the mutton suet.

But for the use of candle, some stir it about before the starch boils, which is wrong.

As

As to the use of any of the afore-mentioned, none of them is of any general use but the allum, which makes the muslins look very white and clear, and keep something longer; though a great many people put nothing in the starch, except those that make it their business, because they can clap a great many more muslins: but they will wear a great deal longer without any thing put to them.

To clear the water, where good water is not to be had, take a pint of water in a saucepan, set it over the fire, put into it a piece of allum about the bigness of a walnut, let the water boil; then take and pour it into a pan, which contains three pails of water, cover it over, let it stand twelve hours, by that time the thickness will settle to the bottom; and then you may wash, make starch, rinse your muslins, laces, or linen, and they will do extraordinary well without doing any damage.

C H A P. XXIII.

INSTRUCTIONS for LAUNDRY-MAIDS.

Directions how to manage Linen for the Wash.

AS soon as any linen is left off, look it carefully over, and mend whatever little cracks or rents you may find in it, for otherwise they will grow larger when they come into the water; then fold it up with the same smoothness you would do if clean, and put it into the foul bag, that it get no more soil. Linen, where bad housewives have the management of it, is as much worn out by being thrown carelessly about, as by the wearing. If there happens to be any stains of ink, red-wine, or any sort of fruit, you must be sure to get them clean out before you begin to wash.

Another Way to get Spots or Ink out of Linen.

TAKE the linen, and let that part of it that the ink has fallen upon, lie all night in vinegar and salt; the next day rub the spots well with it, as if you were washing in water; then put fresh vinegar and salt, and let it lie another night, and the next day rub it again, and all the spots will disappear.

How to get the Stains of Fruit out of Linen.

RUB all the stains very well with butter, then put the linen into scalding hot milk; let it lie
and

and steep there till it is cool, and rub the stained places in the milk, till you see they are quite out.

W A T E R.

SOME people are so inconsiderate as to wash with water when it first comes in, which being always thick, and very often yellow, gives the linen a muddy cast: be sure, therefore to save water enough for your washing, that it may stand and settle three or four days at least before you use it. If it happens to be a harsh water, take a chump of wood and burn it on the hearth, then put the ashes into a piece of linen rag, tie it close, and throw it into the water, which will make it as soft as milk, and save soap.

S O A P.

BE careful in chusing the oldest soap you can; for that which is new-made not only spoils the colour of the linen, but also does not go so far.

W A S H I N G.

SEE that your pot or copper be nicely clean, that it may not soil or grease the water; while it is heating, sort your clothes, laying the small in one heap, and the great in another: The coarse must also be separated from those that are finer. When you have done this, rub them all well over with soap, especially those places you find most dirty; then put the fine first into the tub, and pour the water on them of a moderate heat; for if it be too hot, it scalds the dirt into the linen; pass it well in the water before you rub it in: in fine linen you will not have occasion to rub very hard, for without it is more than ordinarily dirty, the
P strength

strength of the lather, and the motion you give it, will have all the effects of rubbing, and wear it less out. When it is well washed, take it out of the tub, and lay it on your table or dresser, on a clean cloth, which you must spread for that purpose, to prevent any fresh soil from coming in it; then put in your coarse linen with some more hot water, and rub that with greater strength than the fine; then lay it on the dresser, and throw away your suds, without you have any stair-cloths, dresser-cloths, or such kind of things to wash; if you have, you must save it in another tub, in order to wash them when you have done the others. You must now soap all your linen over again, pour water as before, but something hotter, and wash it well; if it is not very dirty, two lathers will suffice; but if it has been worn long, you must give it three.

BOILING.

SOAP it slightly when you put it in to boil, and mix a good deal of the best stone blue with your water: pass it often about while it is boiling, and then pour it altogether into your tub: let it stand till it grows cool enough for your hands to bear it, and then wash it well out, taking care that not the least smear of soap remains; for if you leave any, it will look like grease when it comes to be dry. Throw every piece as you wash it into a tub full of clear pump-water well blued; and when you have done, rinse it thoroughly to take out all the suds; then hang it directly on lines, which you must be careful to keep nicely clean. As soon as it is moderately dry, take it down, fold it smooth, clap it, and let it lie till you iron it, which ought to be as soon as possible, for linen is apt to turn yellow by lying damp.

IRON-

I R O N I N G.

WHETHER you make use of box or flat-irons, let them be kept very bright and smooth: if the latter, they must be well rubbed on a piece of matt, and afterwards on flannel, every time they are taken from the fire. Use them as hot as you can without danger of singeing, to prevent which, always try them on a rag. If the linen happens to be too dry, sprinkle it with a little water, fold it again, and let it lie together clapped down, that it may be all over of an equal dampness. Fine linen should be ironed somewhat more damp than the coarse, in order to make it stiff, and look new.

S T A R C H I N G.

MUSLIN, and very thin or old cambrick and lawn require starching, or they will look like rags, and not last clean a moment. Use nothing but the best Poland starch, make it very thin, and mix a small quantity of powder-blue with it; and when it is boiled almost enough, put in a little piece of isinglass to clear it; then dip your muslins, &c. into it just warm, and clap them between your hands till they are dry enough to iron: to prevent them from shining, take a piece of white paper, and lay over them, and rub your iron over that. You must always take this way with laces or edgings, or any thing that is flourished or spotted, to keep the work from being too much flatted.

How to wash Silk Stockings.

MAKE a strong lather with soap, and pretty hot, then lay the stockings on a table, and take a piece of very coarse rough cloth, roll it up, and

and rub them with it as hard as you can, turning them several times from one side to the other, till they have passed through three lathers; then rinse them in three or four waters, till not the least tincture of the soap remains; and when you find them quite clear, hang them up to dry without wringing, wrong side outwards. When they are about half dry, take them down, and pull them out with your hands into shape, let them lie a while, and then smooth them with your iron on the wrong side.

F I N I S.

